

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-154-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

40,619 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK
411

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
2. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rule 4694]
3. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
4. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-155-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

40,405 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK
412

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
2. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rule 4694]
3. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
4. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-156-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

40,248 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK
413

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
2. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rule 4694]
3. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
4. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-157-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

40,640 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK
414

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
2. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rule 4694]
3. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
4. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-158-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

40,108 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK
415

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
2. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rule 4694]
3. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
4. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-159-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

39,846 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK
416

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
2. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rule 4694]
3. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
4. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-160-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

40,023 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK
417

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
2. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rule 4694]
3. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
4. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-161-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

40,560 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK
418

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
2. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rule 4694]
3. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
4. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-162-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

40,667 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 419

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
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4. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-163-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

40,602 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 420

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
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3. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
4. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-164-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

40,481 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 421

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
2. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rule 4694]
3. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-165-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

40,458 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 422

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
2. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rule 4694]
3. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
4. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-166-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

40,465 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 423

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
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3. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
4. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-167-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

40,493 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 424

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
2. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rule 4694]
3. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
4. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-168-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

40,186 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 501

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
2. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rule 4694]
3. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
4. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-169-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

40,348 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 502

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
2. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rule 4694]
3. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
4. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-170-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

40,250 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 503

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
2. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rule 4694]
3. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
4. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-171-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

40,503 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 504

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
2. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rule 4694]
3. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
4. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-172-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

40,350 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 505

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
2. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rule 4694]
3. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
4. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-173-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

40,275 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 506

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
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3. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-174-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

40,349 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK
507

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-175-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

40,242 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK
508

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
2. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rule 4694]
3. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
4. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-176-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

38,991 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK
509

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
2. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rule 4694]
3. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
4. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-177-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

39,311 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK
510

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
2. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rule 4694]
3. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
4. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-178-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

39,232 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK
511

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
2. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rule 4694]
3. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
4. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-179-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

39,414 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK
512

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
2. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rule 4694]
3. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
4. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-180-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

39,333 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK
513

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
2. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rule 4694]
3. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
4. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-181-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

39,168 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK
514

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
2. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rule 4694]
3. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
4. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-182-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

39,107 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 515

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
2. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rule 4694]
3. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
4. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

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

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-183-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

38,996 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK
516

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
2. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rule 4694]
3. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
4. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-184-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

40,350 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK
517

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
2. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rule 4694]
3. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
4. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-185-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

40,389 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK
518

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
2. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rule 4694]
3. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
4. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-186-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

40,379 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 519

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
2. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rule 4694]
3. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
4. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-187-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

40,782 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 520

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
2. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rule 4694]
3. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
4. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-188-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

40,280 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 521

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
2. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rule 4694]
3. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
4. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-189-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

40,281 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 522

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
2. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rule 4694]
3. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
4. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-190-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

40,420 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 523

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
2. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rule 4694]
3. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
4. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

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**San Joaquin Valley
Air Pollution Control District**

PERMIT UNIT: C-629-191-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

40,513 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 524

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
2. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rule 4694]
3. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
4. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-192-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

190,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
601 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-193-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

190,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
602 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-194-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

192,508 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
603

PERMIT UNIT REQUIREMENTS

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

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-195-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

192,569 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
604

PERMIT UNIT REQUIREMENTS

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

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-196-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

190,569 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
605

PERMIT UNIT REQUIREMENTS

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

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-197-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

192,008 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
606

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-198-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

190,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
607 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-199-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

190,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
608 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-200-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

190,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
609 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-201-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

190,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
610 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-202-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

192,493 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
611

PERMIT UNIT REQUIREMENTS

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

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-203-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

192,569 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
612

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-204-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

192,569 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
613

PERMIT UNIT REQUIREMENTS

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

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-205-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

192,619 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
614

PERMIT UNIT REQUIREMENTS

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

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-206-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

190,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
615 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-207-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

190,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
616 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-208-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

195,125 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
617 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-209-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

195,555 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
618 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-210-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

195,219 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
620 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-211-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

195,462 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
621 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-212-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

223,387 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 801 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-213-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

223,736 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 802 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-214-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

223,682 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 803 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-215-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

223,910 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 804

PERMIT UNIT REQUIREMENTS

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

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-216-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

223,766 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 805

PERMIT UNIT REQUIREMENTS

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

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-217-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

223,782 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 806

PERMIT UNIT REQUIREMENTS

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

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-218-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

231,127 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 807 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-219-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

231,127 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 808 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-220-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

231,127 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 809 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-221-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

231,127 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 810 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-222-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

231,127 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 811 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-223-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

230,867 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 812 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-224-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

46,255 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 813

PERMIT UNIT REQUIREMENTS

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

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-225-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

46,238 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 814

PERMIT UNIT REQUIREMENTS

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

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-226-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

46,399 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 815

PERMIT UNIT REQUIREMENTS

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

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-227-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

46,246 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 816

PERMIT UNIT REQUIREMENTS

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

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-228-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

46,731 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 817

PERMIT UNIT REQUIREMENTS

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

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-229-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

46,691 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 818

PERMIT UNIT REQUIREMENTS

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

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-230-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

47,049 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 819

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-231-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

47,049 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 820

PERMIT UNIT REQUIREMENTS

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

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-232-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

46,637 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 821

PERMIT UNIT REQUIREMENTS

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

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-233-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

46,609 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 822

PERMIT UNIT REQUIREMENTS

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

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-234-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

46,520 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 823

PERMIT UNIT REQUIREMENTS

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

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-235-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

46,608 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 824

PERMIT UNIT REQUIREMENTS

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

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-236-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

46,619 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 825

PERMIT UNIT REQUIREMENTS

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

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-237-1

EXPIRATION DATE: 07/31/2012
DRAFT

EQUIPMENT DESCRIPTION:

46,535 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 826

PERMIT UNIT REQUIREMENTS

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

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DRAFT

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-238-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

14,251 GALLON STAINLESS STEEL ENCLOSED TOP WINE STORAGE TANK 827

DRAFT

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

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DRAFT

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-239-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

12,495 GALLON STAINLESS STEEL ENCLOSED TOP WINE STORAGE TANK 828 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-240-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

350,698 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
901 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-241-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

350,698 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
902 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-242-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

350,698 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
903 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-243-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

350,698 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
904 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-244-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

350,698 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
905 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-245-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

351,049 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
906 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-246-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

350,698 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
907 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-247-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

350,698 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
908 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-248-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

350,698 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
909 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
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5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-249-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

350,698 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
910 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
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5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-250-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

350,698 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
911 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-251-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

350,698 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
912 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-252-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

350,698 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
913 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-253-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

350,698 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
914 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-254-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

350,698 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
915 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-255-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

13,392 GALLON CONCRETE OPEN WINE STORAGE TANK SUMP1

PERMIT UNIT REQUIREMENTS

1. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
2. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rule 4694]
3. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

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

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-256-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

14,996 GALLON CONCRETE OPEN WINE STORAGE TANK SUMP2

DRAFT

PERMIT UNIT REQUIREMENTS

1. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
2. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rule 4694]
3. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

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

DRAFT

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-257-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:
15,180 GALLON CONCRETE OPEN WINE STORAGE TANK SUMP3

DRAFT

PERMIT UNIT REQUIREMENTS

1. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
2. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rule 4694]
3. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

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DRAFT

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-258-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

14,764 GALLON CONCRETE OPEN WINE STORAGE TANK SUMP4

DRAFT

PERMIT UNIT REQUIREMENTS

1. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
2. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rule 4694]
3. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

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

DRAFT

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-259-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

13,704 GALLON CONCRETE OPEN WINE STORAGE TANK SUMP5

DRAFT

PERMIT UNIT REQUIREMENTS

1. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
2. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rule 4694]
3. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

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

DRAFT

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-260-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

14,801 GALLON CONCRETE OPEN WINE STORAGE TANK SUMP6

DRAFT

PERMIT UNIT REQUIREMENTS

1. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
2. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rule 4694]
3. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

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DRAFT

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-261-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

19,402 GALLON CONCRETE OPEN WINE STORAGE TANK SUMP7

DRAFT

PERMIT UNIT REQUIREMENTS

1. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
2. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rule 4694]
3. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

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

DRAFT

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-262-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

19,401 GALLON CONCRETE OPEN WINE STORAGE TANK SUMP8

DRAFT

PERMIT UNIT REQUIREMENTS

1. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
2. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rule 4694]
3. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

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DRAFT

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-263-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

19,406 GALLON CONCRETE OPEN WINE STORAGE TANK SUMP9

DRAFT

PERMIT UNIT REQUIREMENTS

1. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
2. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rule 4694]
3. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

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DRAFT

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-264-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

6,500 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1003 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-265-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

6,500 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1004 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-266-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

6,500 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1005 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-267-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

13,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
1006 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-268-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

13,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
1007 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-269-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

13,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
1008 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-270-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

13,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1009 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-271-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

13,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
1010 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-272-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

32,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
1011 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-273-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

32,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
1012 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-274-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

32,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
1013 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-275-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

32,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
1014 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-276-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

64,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
1015 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-277-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

64,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
1016 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-278-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

64,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
1017 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-279-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

64,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
1018 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-280-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

10,535 GALLON PLASTIC ENCLOSED TOP WINE STORAGE TANK 3000

DRAFT

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

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

DRAFT

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-281-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

10,535 GALLON PLASTIC ENCLOSED TOP WINE STORAGE TANK 3001

DRAFT

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

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

DRAFT

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-282-2

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

66,000 BARREL CAPACITY BRANDY STORAGE AND AGING OPERATION (WAREHOUSES 1 & 2) SERVED BY A 0.289 MMBTU/HR ADWEST TECHNOLOGIES MODEL RETOX 1.0 RTO95 REGENERATIVE THERMAL OXIDIZER AND A 1.7 MMBTU/HR ADWEST TECHNOLOGIES MODEL RETOX 6.0 RTO95 REGENERATIVE THERMAL OXIDIZER

PERMIT UNIT REQUIREMENTS

1. Particulate matter emissions shall not exceed 0.1 grains/dscf in concentration. [District Rule 4201] Federally Enforceable Through Title V Permit
2. All brandy storage and aging operations at this facility shall only be performed in warehouses listed in permit units C-629-282 or C-629-283. [District Rule 2201] Federally Enforceable Through Title V Permit
3. On or before June 22, 2010, this facility may elect to discontinue use of the VOC control system by giving written notice to the District. Such notice shall be given no less than 30 days prior to the planned discontinuance of operation of the system. Upon such notice, the District will administratively revise the permit conditions as noted to allow operation without a VOC control device. [District Rule 2201] Federally Enforceable Through Title V Permit
4. Only natural gas or LPG shall be used as fuel for the combustion of VOC. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The brandy storage enclosure and regenerative thermal oxidation system shall be maintained in proper operating condition at all times. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The VOC control system shall remain in operation at all times except for periods of routine maintenance which require shutdown. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The facility shall notify the District of any occurrence which constitutes a breakdown condition of the VOC control system pursuant to District Rule 1100. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rules 1100 and 2201] Federally Enforceable Through Title V Permit
8. Manway access doors are defined as doors with a maximum opening of 21 square feet, intended solely for occasional personnel access to the warehouse for maintenance or monitoring activities. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rule 2201] Federally Enforceable Through Title V Permit
9. Non-manway access doors are defined as openings equipped with roll-up doors which are required to allow routine movement of brandy into and out of the warehouse or for warehouse access with wheeled and motorized maintenance equipment. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

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

10. All openings in the warehouse enclosures which may be opened during "normal operation" of the VOC control system and which do not qualify as manway access doors or non-manway access doors shall be considered to be Natural Draft Openings (NDO) for purposes of certification of the enclosure as a Permanent Total Enclosure pursuant to U.S. EPA Method 204. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rule 2201] Federally Enforceable Through Title V Permit
11. "Normal operation" is defined for each warehouse building enclosure as operation with the enclosure meeting the minimum requirements for a permanent total enclosure pursuant to EPA Method 204 (with the fan inlet pressure operating with a vacuum at or higher than the minimum allowed vacuum and all non-manway access doors closed) and the regenerative thermal oxidizer system fully operational with the combustion chamber temperature at or above 1400 degrees F. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rule 2201] Federally Enforceable Through Title V Permit
12. The facility shall be equipped with a continuous monitoring system to monitor, at a minimum, the status of the fan inlet pressure control, all non-manway access doors and the combustion chamber temperature of each in-service RTO. Actual hours of "normal operation" shall be continuously and automatically monitored and recorded for each warehouse building enclosure. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rules 2201 and 2520, and 40 CFR 64] Federally Enforceable Through Title V Permit
13. Warehouses 1 and 2 shall be certified and maintained as Permanent Total Enclosures (PTE) pursuant to U.S. EPA Method 204. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rule 2201 and 40 CFR 64] Federally Enforceable Through Title V Permit
14. Certification of warehouses 1 and 2 as Permanent Total Enclosures shall be performed by a District-approved independent certifying entity. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rule 2201] Federally Enforceable Through Title V Permit
15. Each manway access door shall be equipped with an automatic closure device to minimize the time that the door is open. Manway access doors shall be opened only as required for access to or exit from the enclosure, minimizing the duration of the opening, and shall not be propped open. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rule 2201] Federally Enforceable Through Title V Permit
16. Each non-manway access opening shall be equipped with a motor-actuated door and controls which will minimize the time the door remains open during access and exit and shall be integrated with the continuous monitoring system to record the time periods that the door is open. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rules 1080, 2201, and 2520, and 40 CFR 64] Federally Enforceable Through Title V Permit
17. The fan inlet pressure control point shall be equipped with a continuous pressure monitor integrated with the facility's continuous monitoring system to continuously record the actual fan inlet vacuum. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rules 1080, 2201, and 2520, and 40 CFR 64] Federally Enforceable Through Title V Permit
18. The measured vacuum at the fan inlet pressure control point shall not be less than the established minimum allowable vacuum during "normal operation". This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rule 2201] Federally Enforceable Through Title V Permit

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

19. Each month the facility shall demonstrate that control of the ID fan inlet pressure at or above the established minimum allowable vacuum is adequate to simultaneously maintain the qualification of all enclosures (warehouses 1 and 2) as Permanent Total Enclosures pursuant to EPA Method 204 by manually measuring and recording facial velocity at the test port opening on each warehouse building enclosure and confirming a minimum facial velocity of 200 feet per minute at each port. If a velocity less than 200 feet per minute is determined, operating adjustments shall be made as required to increase the measured facial velocity to 200 feet per minute within 24 hours of the initial measurement. If the permittee is unable to demonstrate a minimum facial velocity of 200 feet per minute within 48 hours after initial measurement, permittee shall notify the APCO within 72 hours of the initial measurement. After 12 consecutive months of demonstrating the adequacy of the established minimum allowable vacuum, the monitoring frequency can be reduced to once per quarter per warehouse building enclosure. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rules 2201 and 2520] Federally Enforceable Through Title V Permit
20. The induced draft fan and RTO serving the warehouse building enclosures shall be adequately sized to simultaneously maintain "normal operation" for both warehouses 1 and 2 during periods of maximum brandy loss from the storage and aging operation. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rule 2201] Federally Enforceable Through Title V Permit
21. At least one regenerative thermal oxidizer shall operate at all times except when both are down for routine maintenance. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rule 2201] Federally Enforceable Through Title V Permit
22. The minimum allowable vacuum at the fan inlet pressure control point, adequate to ensure maintenance of a continuous negative pressure on all warehouse storage enclosures as required to simultaneously qualify all enclosures as Permanent Total Enclosures pursuant to EPA Method 204, shall be demonstrated and recorded annually. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rules 1080 and 2201] Federally Enforceable Through Title V Permit
23. Each regenerative thermal oxidizer shall be equipped with a dedicated isolation damper to isolate it from the brandy warehouse when not in operation. The isolation damper shall not be opened unless the regenerative thermal oxidizer it serves is fully operational with a combustion chamber temperature not less than 1400 F. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rule 2201] Federally Enforceable Through Title V Permit
24. Each regenerative thermal oxidizer shall be equipped with an operational temperature gauge to indicate the temperature of the combustion chamber. A continuously recording device integrated with the facility's continuous monitoring system shall be utilized to indicate the combustion chamber temperature during operation. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rules 1080, 2201, and 2520, and 40 CFR 64] Federally Enforceable Through Title V Permit
25. Each regenerative thermal oxidizer shall operate with a combustion chamber temperature of not less than 1400 F when its isolation damper is open to the warehouse. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rule 2201] Federally Enforceable Through Title V Permit
26. The VOC destruction efficiency of each regenerative thermal oxidizer shall not be less than 98%. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rule 2201] Federally Enforceable Through Title V Permit

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

27. Routine scheduled maintenance which requires shutdown of either of the regenerative thermal oxidizers shall not be performed during the months of July, August, or September without prior written approval of the District. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rule 2201] Federally Enforceable Through Title V Permit
28. Total annual evaporative emissions from brandy shall not exceed 51,353 lb-VOC/year. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rule 2201] Federally Enforceable Through Title V Permit
29. For any calendar year, total evaporative brandy VOC emissions shall be quantified by the sum of the evaporative brandy VOC emissions emitted to the atmosphere from each warehouse building enclosure. Evaporative losses from each warehouse building enclosure shall be calculated by the following formula: Evaporative Brandy VOC Emissions (tons/year-enclosure) = Uncontrolled Emissions (tons/year-enclosure) x Control Factor. Uncontrolled Emissions = the average enclosure inventory for the calendar year (bbls/enclosure) x the measured brandy loss per barrel for the calendar year in the enclosure (PG/bbl-year) x 3.31 lb-VOC/PG. The Control Factor for the calendar year = $(8,760 - 0.98 \times H) / 8,760$, where H is hours of "normal operation" for the enclosure (as defined in this permit) recorded for the calendar year. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rule 2201] Federally Enforceable Through Title V Permit
30. Combined VOC emissions from the exhaust of the regenerative thermal oxidizers shall not exceed 144.4 lb/day during "normal operation". This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rule 2201] Federally Enforceable Through Title V Permit.
31. The emissions from the combustion of natural gas or LPG shall not exceed any of the following limits: 0.15 lb-NO_x/MMBtu, 0.084 lb-CO/MMBtu, 0.0076 lb-PM₁₀/MMBtu, 0.0055 lb-VOC/MMBtu, or 0.0164 lb-SO_x/MMBtu. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rule 2201] Federally Enforceable Through Title V Permit
32. Source testing shall be conducted using the methods and procedures approved by the District. The District must be notified at least 30 days prior to any compliance source test, and a source test plan must be submitted for approval at least 15 days prior to testing. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rules 1081 and 2201] Federally Enforceable Through Title V Permit
33. The results of each source test shall be submitted to the District within 60 days thereafter. Source tests must be submitted for all District authorized compliance source tests regardless of pass, fail or reschedule because of failure status. A District authorized compliance source test shall not be discontinued solely due to the failure of one or more runs to meet applicable standards. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rule 1081] Federally Enforceable Through Title V Permit
34. This unit shall be tested for compliance with VOC emissions limits at least once every 12 months. After demonstrating compliance on two consecutive annual source tests, the unit shall be tested not less than once every thirty-six months. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rule 2201] Federally Enforceable Through Title V Permit
35. VOC emissions for source test purposes shall be determined using US EPA Method 25 or Method 18 or BAAQMD ST-32, except when the outlet concentration must be below 50 ppmv in order to meet the standard, in which case US EPA Method 25a may be used. VOC emissions during the source test shall be calculated as the arithmetic average of three 30-consecutive-minute test runs. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rules 1081 and 2201] Federally Enforceable Through Title V Permit

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

36. A scheduled source test may not be discontinued solely due to the failure of one or more runs to meet applicable standards. [District Rule 1081] Federally Enforceable Through Title V Permit
37. In the event that a sample is accidentally lost or conditions occur in which one of three runs must be discontinued because of forced shutdown, failure of an irreplaceable portion of the sampling train, extreme meteorological conditions presenting a hazard to the sampling team, or other circumstances beyond the owner or operators control, upon the APCO's approval, compliance may be determined using the arithmetic mean of the other two runs. [District Rule 1081] Federally Enforceable Through Title V Permit
38. Source sampling to determine the compliance status of an emissions source shall be witnessed or authorized by District personnel. [District Rule 1081] Federally Enforceable Through Title V Permit
39. The sampling frequency of the parameters measured by the facility's continuous monitoring system shall be no more than 15 minutes. [40 CFR 64]
40. The permittee shall comply with the compliance assurance monitoring operation and maintenance requirements of 40 CFR Part 64.7. [40 CFR 64] Federally Enforceable Through Title V Permit
41. The permittee shall comply with the recordkeeping and reporting requirements of 40 CFR Part 64.9. [40 CFR 64] Federally Enforceable Through Title V Permit
42. If the District or EPA determine that a Quality Improvement Plan is required under 40 CFR 64.7(d)(2), the permittee shall develop and implement the Quality Improvement Plan in accordance with 40 CFR Part 64.8. [40 CFR 64] Federally Enforceable Through Title V Permit
43. Daily and annual records of the hours of operation shall be kept, indicating the time and duration of all periods of outage for the VOC control system including maintenance. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rules 2201 and 2520] Federally Enforceable Through Title V Permit
44. Records shall be kept of all maintenance activities requiring a shutdown of a regenerative thermal oxidizer, including the maintenance activity, time and date of shutdown of the regenerative thermal oxidizer, and the duration of the shutdown. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rules 2201 and 2520] Federally Enforceable Through Title V Permit
45. Records of all required monitoring including facial velocity measurements and annual evaporative VOC emissions shall be maintained. [District Rules 2201 and 2520] Federally Enforceable Through Title V Permit
46. Daily and annual records of the number of barrels in each warehouse storage enclosure shall be kept. [District Rules 2201 and 2520] Federally Enforceable Through Title V Permit
47. Records of all barrel filling and dumping operations shall be kept, recording the proof gallons placed into storage, the proof gallons removed from storage, the proof gallons lost while in storage and the date of each action. Annual summaries of all filling and dumping operations shall be maintained to allow annual determination of total proof-gallons lost from each warehouse building enclosure. All gauging of distilled spirits shall be in accordance with the methods and procedures of the Gauging Manual of the Alcohol and Tobacco Tax and Trade Bureau, Department of the Treasury (27 CFR 30). [District Rules 2201 and 2520] Federally Enforceable Through Title V Permit
48. All records shall be retained for a minimum of five years, and shall be made available for District inspection upon request. [District Rules 2201 and 2520] Federally Enforceable Through Title V Permit

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

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-283-2

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

66,000 BARREL CAPACITY BRANDY STORAGE AND AGING OPERATION (WAREHOUSES 3 & 4) SERVED BY A 0.289 MMBTU/HR ADWEST TECHNOLOGIES MODEL RETOX 1.0 RTO95 REGENERATIVE THERMAL OXIDIZER AND A 1.7 MMBTU/HR ADWEST TECHNOLOGIES MODEL RETOX 6.0 RTO95 REGENERATIVE THERMAL OXIDIZER

PERMIT UNIT REQUIREMENTS

1. Particulate matter emissions shall not exceed 0.1 grains/dscf in concentration. [District Rule 4201] Federally Enforceable Through Title V Permit
2. All brandy storage and aging operations at this facility shall only be performed in warehouses listed in permit units C-629-282 or C-629-283. [District Rule 2201] Federally Enforceable Through Title V Permit
3. On or before June 22, 2010, this facility may elect to discontinue use of the VOC control system by giving written notice to the District. Such notice shall be given no less than 30 days prior to the planned discontinuance of operation of the system. Upon such notice, the District will administratively revise the permit conditions as noted to allow operation without a VOC control device. [District Rule 2201] Federally Enforceable Through Title V Permit
4. Only natural gas or LPG shall be used as fuel for the combustion of VOC. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The brandy storage enclosure and regenerative thermal oxidation system shall be maintained in proper operating condition at all times. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The VOC control system shall remain in operation at all times except for periods of routine maintenance which require shutdown. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The facility shall notify the District of any occurrence which constitutes a breakdown condition of the VOC control system pursuant to District Rule 1100. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rules 1100 and 2201] Federally Enforceable Through Title V Permit
8. Manway access doors are defined as doors with a maximum opening of 21 square feet, intended solely for occasional personnel access to the warehouse for maintenance or monitoring activities. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rule 2201] Federally Enforceable Through Title V Permit
9. Non-manway access doors are defined as openings equipped with roll-up doors which are required to allow routine movement of brandy into and out of the warehouse or for warehouse access with wheeled and motorized maintenance equipment. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rule 2201] Federally Enforceable Through Title V Permit

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

10. All openings in the warehouse enclosures which may be opened during "normal operation" of the VOC control system and which do not qualify as manway access doors or non-manway access doors shall be considered to be Natural Draft Openings (NDO) for purposes of certification of the enclosure as a Permanent Total Enclosure pursuant to U.S. EPA Method 204. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rule 2201] Federally Enforceable Through Title V Permit
11. "Normal operation" is defined for each warehouse building enclosure as operation with the enclosure meeting the minimum requirements for a permanent total enclosure pursuant to EPA Method 204 (with the fan inlet pressure operating with a vacuum at or higher than the minimum allowed vacuum and all non-manway access doors closed) and the regenerative thermal oxidizer system fully operational with the combustion chamber temperature at or above 1400 degrees F. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rule 2201] Federally Enforceable Through Title V Permit
12. The facility shall be equipped with a continuous monitoring system to monitor, at a minimum, the status of the fan inlet pressure control, all non-manway access doors and the combustion chamber temperature of each in-service RTO. Actual hours of "normal operation" shall be continuously and automatically monitored and recorded for each warehouse building enclosure. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rules 2201 and 2520, and 40 CFR 64] Federally Enforceable Through Title V Permit
13. Warehouses 1 and 2 shall be certified and maintained as Permanent Total Enclosures (PTE) pursuant to U.S. EPA Method 204. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rule 2201 and 40 CFR 64] Federally Enforceable Through Title V Permit
14. Certification of warehouses 1 and 2 as Permanent Total Enclosures shall be performed by a District-approved independent certifying entity. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rule 2201] Federally Enforceable Through Title V Permit
15. Each manway access door shall be equipped with an automatic closure device to minimize the time that the door is open. Manway access doors shall be opened only as required for access to or exit from the enclosure, minimizing the duration of the opening, and shall not be propped open. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rule 2201] Federally Enforceable Through Title V Permit
16. Each non-manway access opening shall be equipped with a motor-actuated door and controls which will minimize the time the door remains open during access and exit and shall be integrated with the continuous monitoring system to record the time periods that the door is open. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rules 1080, 2201, and 2520, and 40 CFR 64] Federally Enforceable Through Title V Permit
17. The fan inlet pressure control point shall be equipped with a continuous pressure monitor integrated with the facility's continuous monitoring system to continuously record the actual fan inlet vacuum. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rules 1080, 2201, and 2520, and 40 CFR 64] Federally Enforceable Through Title V Permit
18. The measured vacuum at the fan inlet pressure control point shall not be less than the established minimum allowable vacuum during "normal operation". This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rule 2201] Federally Enforceable Through Title V Permit

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

19. Each month the facility shall demonstrate that control of the ID fan inlet pressure at or above the established minimum allowable vacuum is adequate to simultaneously maintain the qualification of all enclosures (warehouses 1 and 2) as Permanent Total Enclosures pursuant to EPA Method 204 by manually measuring and recording facial velocity at the test port opening on each warehouse building enclosure and confirming a minimum facial velocity of 200 feet per minute at each port. If a velocity less than 200 feet per minute is determined, operating adjustments shall be made as required to increase the measured facial velocity to 200 feet per minute within 24 hours of the initial measurement. If the permittee is unable to demonstrate a minimum facial velocity of 200 feet per minute within 48 hours after initial measurement, permittee shall notify the APCO within 72 hours of the initial measurement. After 12 consecutive months of demonstrating the adequacy of the established minimum allowable vacuum, the monitoring frequency can be reduced to once per quarter per warehouse building enclosure. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rules 2201 and 2520] Federally Enforceable Through Title V Permit
20. The induced draft fan and RTO serving the warehouse building enclosures shall be adequately sized to simultaneously maintain "normal operation" for both warehouses 1 and 2 during periods of maximum brandy loss from the storage and aging operation. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rule 2201] Federally Enforceable Through Title V Permit
21. At least one regenerative thermal oxidizer shall operate at all times except when both are down for routine maintenance. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rule 2201] Federally Enforceable Through Title V Permit
22. The minimum allowable vacuum at the fan inlet pressure control point, adequate to ensure maintenance of a continuous negative pressure on all warehouse storage enclosures as required to simultaneously qualify all enclosures as Permanent Total Enclosures pursuant to EPA Method 204, shall be demonstrated and recorded annually. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rules 1080 and 2201] Federally Enforceable Through Title V Permit
23. Each regenerative thermal oxidizer shall be equipped with a dedicated isolation damper to isolate it from the brandy warehouse when not in operation. The isolation damper shall not be opened unless the regenerative thermal oxidizer it serves is fully operational with a combustion chamber temperature not less than 1400 F. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rule 2201] Federally Enforceable Through Title V Permit
24. Each regenerative thermal oxidizer shall be equipped with an operational temperature gauge to indicate the temperature of the combustion chamber. A continuously recording device integrated with the facility's continuous monitoring system shall be utilized to indicate the combustion chamber temperature during operation. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rules 1080, 2201, and 2520, and 40 CFR 64] Federally Enforceable Through Title V Permit
25. Each regenerative thermal oxidizer shall operate with a combustion chamber temperature of not less than 1400 F when its isolation damper is open to the warehouse. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rule 2201] Federally Enforceable Through Title V Permit
26. The VOC destruction efficiency of each regenerative thermal oxidizer shall not be less than 98%. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rule 2201] Federally Enforceable Through Title V Permit

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

27. Routine scheduled maintenance which requires shutdown of either of the regenerative thermal oxidizers shall not be performed during the months of July, August, or September without prior written approval of the District. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rule 2201] Federally Enforceable Through Title V Permit
28. Total annual evaporative emissions from brandy shall not exceed 51,353 lb-VOC/year. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rule 2201] Federally Enforceable Through Title V Permit
29. For any calendar year, total evaporative brandy VOC emissions shall be quantified by the sum of the evaporative brandy VOC emissions emitted to the atmosphere from each warehouse building enclosure. Evaporative losses from each warehouse building enclosure shall be calculated by the following formula: Evaporative Brandy VOC Emissions (tons/year-enclosure) = Uncontrolled Emissions (tons/year-enclosure) x Control Factor. Uncontrolled Emissions = the average enclosure inventory for the calendar year (bbls/enclosure) x the measured brandy loss per barrel for the calendar year in the enclosure (PG/bbl-year) x 3.31 lb-VOC/PG. The Control Factor for the calendar year = $(8,760 - 0.98 \times H) / 8,760$, where H is hours of "normal operation" for the enclosure (as defined in this permit) recorded for the calendar year. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rule 2201] Federally Enforceable Through Title V Permit
30. Combined VOC emissions from the exhaust of the regenerative thermal oxidizers shall not exceed 144.4 lb/day during "normal operation". This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rule 2201] Federally Enforceable Through Title V Permit
31. The emissions from the combustion of natural gas or LPG shall not exceed any of the following limits: 0.15 lb-NO_x/MMBtu, 0.084 lb-CO/MMBtu, 0.0076 lb-PM₁₀/MMBtu, 0.0055 lb-VOC/MMBtu, or 0.0164 lb-SO_x/MMBtu. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rule 2201] Federally Enforceable Through Title V Permit
32. Source testing shall be conducted using the methods and procedures approved by the District. The District must be notified at least 30 days prior to any compliance source test, and a source test plan must be submitted for approval at least 15 days prior to testing. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rules 1081 and 2201] Federally Enforceable Through Title V Permit
33. The results of each source test shall be submitted to the District within 60 days thereafter. Source tests must be submitted for all District authorized compliance source tests regardless of pass, fail or reschedule because of failure status. A District authorized compliance source test shall not be discontinued solely due to the failure of one or more runs to meet applicable standards. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rule 1081] Federally Enforceable Through Title V Permit
34. This unit shall be tested for compliance with VOC emissions limits at least once every 12 months. After demonstrating compliance on two consecutive annual source tests, the unit shall be tested not less than once every thirty-six months. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rule 2201] Federally Enforceable Through Title V Permit
35. VOC emissions for source test purposes shall be determined using US EPA Method 25 or Method 18 or BAAQMD ST-32, except when the outlet concentration must be below 50 ppmv in order to meet the standard, in which case US EPA Method 25a may be used. VOC emissions during the source test shall be calculated as the arithmetic average of three 30-consecutive-minute test runs. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rules 1081 and 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

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

36. A scheduled source test may not be discontinued solely due to the failure of one or more runs to meet applicable standards. [District Rule 1081] Federally Enforceable Through Title V Permit
37. In the event that a sample is accidentally lost or conditions occur in which one of three runs must be discontinued because of forced shutdown, failure of an irreplaceable portion of the sampling train, extreme meteorological conditions presenting a hazard to the sampling team, or other circumstances beyond the owner or operators control, upon the APCO's approval, compliance may be determined using the arithmetic mean of the other two runs. [District Rule 1081] Federally Enforceable Through Title V Permit
38. Source sampling to determine the compliance status of an emissions source shall be witnessed or authorized by District personnel. [District Rule 1081] Federally Enforceable Through Title V Permit
39. The sampling frequency of the parameters measured by the facility's continuous monitoring system shall be no more than 15 minutes. [40 CFR 64]
40. The permittee shall comply with the compliance assurance monitoring operation and maintenance requirements of 40 CFR Part 64.7. [40 CFR 64] Federally Enforceable Through Title V Permit
41. The permittee shall comply with the recordkeeping and reporting requirements of 40 CFR Part 64.9. [40 CFR 64] Federally Enforceable Through Title V Permit
42. If the District or EPA determine that a Quality Improvement Plan is required under 40 CFR 64.7(d)(2), the permittee shall develop and implement the Quality Improvement Plan in accordance with 40 CFR Part 64.8. [40 CFR 64] Federally Enforceable Through Title V Permit
43. Daily and annual records of the hours of operation shall be kept, indicating the time and duration of all periods of outage for the VOC control system including maintenance. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rules 2201 and 2520] Federally Enforceable Through Title V Permit
44. Records shall be kept of all maintenance activities requiring a shutdown of a regenerative thermal oxidizer, including the maintenance activity, time and date of shutdown of the regenerative thermal oxidizer, and the duration of the shutdown. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rules 2201 and 2520] Federally Enforceable Through Title V Permit
45. Records of all required monitoring including facial velocity measurements and annual evaporative VOC emissions shall be maintained. [District Rules 2201 and 2520] Federally Enforceable Through Title V Permit
46. Daily and annual records of the number of barrels in each warehouse storage enclosure shall be kept. [District Rules 2201 and 2520] Federally Enforceable Through Title V Permit
47. Records of all barrel filling and dumping operations shall be kept, recording the proof gallons placed into storage, the proof gallons removed from storage, the proof gallons lost while in storage and the date of each action. Annual summaries of all filling and dumping operations shall be maintained to allow annual determination of total proof-gallons lost from each warehouse building enclosure. All gauging of distilled spirits shall be in accordance with the methods and procedures of the Gauging Manual of the Alcohol and Tobacco Tax and Trade Bureau, Department of the Treasury (27 CFR 30). [District Rules 2201 and 2520] Federally Enforceable Through Title V Permit
48. All records shall be retained for a minimum of five years, and shall be made available for District inspection upon request. [District Rules 2201 and 2520] Federally Enforceable Through Title V Permit

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

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-284-3

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

60,000 GALLON STAINLESS STEEL WINE AND DISTILLED SPIRIT STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 301)

PERMIT UNIT REQUIREMENTS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rules 2201 and 4694]
4. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
5. This tank shall not be used for fermentation of wine or other alcoholic beverages. [District Rule 2201]
6. Ethanol content of wine in this tank shall not exceed 96.0 percent by volume. [District Rule 2201]
7. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rules 2201 and 4694]
8. Tank throughput shall not exceed either of the following limits: 60,000 gallons in any one day or 800,000 gallons per year. [District Rule 2201]
9. Total throughput for permit units C-629-284, '-285, '286, '-287 and '-288 shall not exceed 3,318,000 gallons per year. [District Rule 2201]
10. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch, the volume percent ethanol in the batch and the volume of wine transferred. [District Rules 2201 and 4694]
11. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
12. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
13. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-285-3

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

60,000 GALLON STAINLESS STEEL WINE AND DISTILLED SPIRIT STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 302)

PERMIT UNIT REQUIREMENTS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rules 2201 and 4694]
4. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
5. This tank shall not be used for fermentation of wine or other alcoholic beverages. [District Rule 2201]
6. Ethanol content of wine in this tank shall not exceed 96.0 percent by volume. [District Rule 2201]
7. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rules 2201 and 4694]
8. Tank throughput shall not exceed either of the following limits: 60,000 gallons in any one day or 800,000 gallons per year. [District Rule 2201]
9. Total throughput for permit units C-629-284, '-285, '286, '-287 and '-288 shall not exceed 3,318,000 gallons per year. [District Rule 2201]
10. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch, the volume percent ethanol in the batch and the volume of wine transferred. [District Rules 2201 and 4694]
11. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
12. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
13. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-286-3

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

60,000 GALLON STAINLESS STEEL WINE AND DISTILLED SPIRIT STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 303)

PERMIT UNIT REQUIREMENTS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rules 2201 and 4694]
4. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
5. This tank shall not be used for fermentation of wine or other alcoholic beverages. [District Rule 2201]
6. Ethanol content of wine in this tank shall not exceed 96.0 percent by volume. [District Rule 2201]
7. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rules 2201 and 4694]
8. Tank throughput shall not exceed either of the following limits: 60,000 gallons in any one day or 800,000 gallons per year. [District Rule 2201]
9. Total throughput for permit units C-629-284, '-285, '286, '-287 and '-288 shall not exceed 3,318,000 gallons per year. [District Rule 2201]
10. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch, the volume percent ethanol in the batch and the volume of wine transferred. [District Rules 2201 and 4694]
11. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
12. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
13. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-287-3

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

60,000 GALLON STAINLESS STEEL WINE AND DISTILLED SPIRIT STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 304)

PERMIT UNIT REQUIREMENTS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rules 2201 and 4694]
4. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
5. This tank shall not be used for fermentation of wine or other alcoholic beverages. [District Rule 2201]
6. Ethanol content of wine in this tank shall not exceed 96.0 percent by volume. [District Rule 2201]
7. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rules 2201 and 4694]
8. Tank throughput shall not exceed either of the following limits: 60,000 gallons in any one day or 800,000 gallons per year. [District Rule 2201]
9. Total throughput for permit units C-629-284, '-285, '286, '-287 and '-288 shall not exceed 3,318,000 gallons per year. [District Rule 2201]
10. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch, the volume percent ethanol in the batch and the volume of wine transferred. [District Rules 2201 and 4694]
11. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
12. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
13. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-288-3

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

190,000 GALLON STAINLESS STEEL WINE AND DISTILLED SPIRIT STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 305)

PERMIT UNIT REQUIREMENTS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rules 2201 and 4694]
4. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
5. This tank shall not be used for fermentation of wine or other alcoholic beverages. [District Rule 2201]
6. Ethanol content of wine in this tank shall not exceed 96.0 percent by volume. [District Rule 2201]
7. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rules 2201 and 4694]
8. Tank throughput shall not exceed either of the following limits: 60,000 gallons in any one day or 800,000 gallons per year. [District Rule 2201]
9. Total throughput for permit units C-629-284, '-285, '286, '-287 and '-288 shall not exceed 3,318,000 gallons per year. [District Rule 2201]
10. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch, the volume percent ethanol in the batch and the volume of wine transferred. [District Rules 2201 and 4694]
11. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
12. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
13. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-289-4

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

190,000 GALLON STAINLESS STEEL WINE STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 306)

PERMIT UNIT REQUIREMENTS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rules 2201 and 4694]
4. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
5. This tank shall not be used for fermentation of wine or other alcoholic beverages. [District Rule 2201]
6. Ethanol content of wine in this tank shall not exceed 13.9 percent by volume. [District Rule 2201]
7. Temperature of all wine placed, stored, or held in tank shall not exceed 75 °F. [District Rules 2201 and 4694]
8. Tank throughput shall not exceed either of the following limits: 190,000 gallons in any one day or 1,200,000 gallons per year. [District Rule 2201]
9. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch, the volume percent ethanol in the batch and the volume of wine transferred. [District Rules 2201 and 4694]
10. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
11. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-290-4

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

190,000 GALLON STAINLESS STEEL WINE STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 307)

PERMIT UNIT REQUIREMENTS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rules 2201 and 4694]
4. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
5. This tank shall not be used for fermentation of wine or other alcoholic beverages. [District Rule 2201]
6. Ethanol content of wine in this tank shall not exceed 13.9 percent by volume. [District Rule 2201]
7. Temperature of all wine placed, stored, or held in tank shall not exceed 75 °F. [District Rules 2201 and 4694]
8. Tank throughput shall not exceed either of the following limits: 190,000 gallons in any one day or 1,200,000 gallons per year. [District Rule 2201]
9. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch, the volume percent ethanol in the batch and the volume of wine transferred. [District Rules 2201 and 4694]
10. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
11. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

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

**San Joaquin Valley
Air Pollution Control District**

PERMIT UNIT: C-629-291-4

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

190,000 GALLON STAINLESS STEEL WINE STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 308)

PERMIT UNIT REQUIREMENTS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rules 2201 and 4694]
4. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
5. This tank shall not be used for fermentation of wine or other alcoholic beverages. [District Rule 2201]
6. Ethanol content of wine in this tank shall not exceed 13.9 percent by volume. [District Rule 2201]
7. Temperature of all wine placed, stored, or held in tank shall not exceed 75 °F. [District Rules 2201 and 4694]
8. Tank throughput shall not exceed either of the following limits: 190,000 gallons in any one day or 1,200,000 gallons per year. [District Rule 2201]
9. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch, the volume percent ethanol in the batch and the volume of wine transferred. [District Rules 2201 and 4694]
10. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
11. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-292-4

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

190,000 GALLON STAINLESS STEEL WINE STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 309)

PERMIT UNIT REQUIREMENTS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rules 2201 and 4694]
4. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
5. This tank shall not be used for fermentation of wine or other alcoholic beverages. [District Rule 2201]
6. Ethanol content of wine in this tank shall not exceed 13.9 percent by volume. [District Rule 2201]
7. Temperature of all wine placed, stored, or held in tank shall not exceed 75 °F. [District Rules 2201 and 4694]
8. Tank throughput shall not exceed either of the following limits: 190,000 gallons in any one day or 1,200,000 gallons per year. [District Rule 2201]
9. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch, the volume percent ethanol in the batch and the volume of wine transferred. [District Rules 2201 and 4694]
10. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
11. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-293-4

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

190,000 GALLON STAINLESS STEEL WINE STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 310)

PERMIT UNIT REQUIREMENTS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rules 2201 and 4694]
4. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
5. This tank shall not be used for fermentation of wine or other alcoholic beverages. [District Rule 2201]
6. Ethanol content of wine in this tank shall not exceed 13.9 percent by volume. [District Rule 2201]
7. Temperature of all wine placed, stored, or held in tank shall not exceed 75 °F. [District Rules 2201 and 4694]
8. Tank throughput shall not exceed either of the following limits: 190,000 gallons in any one day or 1,200,000 gallons per year. [District Rule 2201]
9. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch, the volume percent ethanol in the batch and the volume of wine transferred. [District Rules 2201 and 4694]
10. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
11. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-294-4

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

190,000 GALLON STAINLESS STEEL WINE STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 311)

PERMIT UNIT REQUIREMENTS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rules 2201 and 4694]
4. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
5. This tank shall not be used for fermentation of wine or other alcoholic beverages. [District Rule 2201]
6. Ethanol content of wine in this tank shall not exceed 13.9 percent by volume. [District Rule 2201]
7. Temperature of all wine placed, stored, or held in tank shall not exceed 75 °F. [District Rules 2201 and 4694]
8. Tank throughput shall not exceed either of the following limits: 190,000 gallons in any one day or 1,200,000 gallons per year. [District Rule 2201]
9. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch, the volume percent ethanol in the batch and the volume of wine transferred. [District Rules 2201 and 4694]
10. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
11. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-295-4

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

190,000 GALLON STAINLESS STEEL WINE STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 312)

PERMIT UNIT REQUIREMENTS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rules 2201 and 4694]
4. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
5. This tank shall not be used for fermentation of wine or other alcoholic beverages. [District Rule 2201]
6. Ethanol content of wine in this tank shall not exceed 13.9 percent by volume. [District Rule 2201]
7. Temperature of all wine placed, stored, or held in tank shall not exceed 75 °F. [District Rules 2201 and 4694]
8. Tank throughput shall not exceed either of the following limits: 190,000 gallons in any one day or 1,200,000 gallons per year. [District Rule 2201]
9. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch, the volume percent ethanol in the batch and the volume of wine transferred. [District Rules 2201 and 4694]
10. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
11. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-296-4

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

190,000 GALLON STAINLESS STEEL WINE STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 313)

PERMIT UNIT REQUIREMENTS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rules 2201 and 4694]
4. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
5. This tank shall not be used for fermentation of wine or other alcoholic beverages. [District Rule 2201]
6. Ethanol content of wine in this tank shall not exceed 13.9 percent by volume. [District Rule 2201]
7. Temperature of all wine placed, stored, or held in tank shall not exceed 75 °F. [District Rules 2201 and 4694]
8. Tank throughput shall not exceed either of the following limits: 190,000 gallons in any one day or 1,200,000 gallons per year. [District Rule 2201]
9. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch, the volume percent ethanol in the batch and the volume of wine transferred. [District Rules 2201 and 4694]
10. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
11. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-297-4

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

190,000 GALLON STAINLESS STEEL WINE STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 314)

PERMIT UNIT REQUIREMENTS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rules 2201 and 4694]
4. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
5. This tank shall not be used for fermentation of wine or other alcoholic beverages. [District Rule 2201]
6. Ethanol content of wine in this tank shall not exceed 13.9 percent by volume. [District Rule 2201]
7. Temperature of all wine placed, stored, or held in tank shall not exceed 75 °F. [District Rules 2201 and 4694]
8. Tank throughput shall not exceed either of the following limits: 190,000 gallons in any one day or 1,200,000 gallons per year. [District Rule 2201]
9. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch, the volume percent ethanol in the batch and the volume of wine transferred. [District Rules 2201 and 4694]
10. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
11. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-298-4

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

190,000 GALLON STAINLESS STEEL WINE STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 315)

PERMIT UNIT REQUIREMENTS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rules 2201 and 4694]
4. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
5. This tank shall not be used for fermentation of wine or other alcoholic beverages. [District Rule 2201]
6. Ethanol content of wine in this tank shall not exceed 13.9 percent by volume. [District Rule 2201]
7. Temperature of all wine placed, stored, or held in tank shall not exceed 75 °F. [District Rules 2201 and 4694]
8. Tank throughput shall not exceed either of the following limits: 190,000 gallons in any one day or 1,200,000 gallons per year. [District Rule 2201]
9. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch, the volume percent ethanol in the batch and the volume of wine transferred. [District Rules 2201 and 4694]
10. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
11. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-299-4

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

190,000 GALLON STAINLESS STEEL WINE STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 316)

PERMIT UNIT REQUIREMENTS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rules 2201 and 4694]
4. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
5. This tank shall not be used for fermentation of wine or other alcoholic beverages. [District Rule 2201]
6. Ethanol content of wine in this tank shall not exceed 13.9 percent by volume. [District Rule 2201]
7. Temperature of all wine placed, stored, or held in tank shall not exceed 75 °F. [District Rules 2201 and 4694]
8. Tank throughput shall not exceed either of the following limits: 190,000 gallons in any one day or 1,200,000 gallons per year. [District Rule 2201]
9. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch, the volume percent ethanol in the batch and the volume of wine transferred. [District Rules 2201 and 4694]
10. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
11. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-300-4

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

190,000 GALLON STAINLESS STEEL WINE STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 317)

PERMIT UNIT REQUIREMENTS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rules 2201 and 4694]
4. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
5. This tank shall not be used for fermentation of wine or other alcoholic beverages. [District Rule 2201]
6. Ethanol content of wine in this tank shall not exceed 13.9 percent by volume. [District Rule 2201]
7. Temperature of all wine placed, stored, or held in tank shall not exceed 75 °F. [District Rules 2201 and 4694]
8. Tank throughput shall not exceed either of the following limits: 190,000 gallons in any one day or 1,200,000 gallons per year. [District Rule 2201]
9. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch, the volume percent ethanol in the batch and the volume of wine transferred. [District Rules 2201 and 4694]
10. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
11. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-301-4

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

190,000 GALLON STAINLESS STEEL WINE STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 318)

PERMIT UNIT REQUIREMENTS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rules 2201 and 4694]
4. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
5. This tank shall not be used for fermentation of wine or other alcoholic beverages. [District Rule 2201]
6. Ethanol content of wine in this tank shall not exceed 13.9 percent by volume. [District Rule 2201]
7. Temperature of all wine placed, stored, or held in tank shall not exceed 75 °F. [District Rules 2201 and 4694]
8. Tank throughput shall not exceed either of the following limits: 190,000 gallons in any one day or 1,200,000 gallons per year. [District Rule 2201]
9. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch, the volume percent ethanol in the batch and the volume of wine transferred. [District Rules 2201 and 4694]
10. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
11. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-302-4

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

190,000 GALLON STAINLESS STEEL WINE STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 319)

PERMIT UNIT REQUIREMENTS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rules 2201 and 4694]
4. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
5. This tank shall not be used for fermentation of wine or other alcoholic beverages. [District Rule 2201]
6. Ethanol content of wine in this tank shall not exceed 13.9 percent by volume. [District Rule 2201]
7. Temperature of all wine placed, stored, or held in tank shall not exceed 75 °F. [District Rules 2201 and 4694]
8. Tank throughput shall not exceed either of the following limits: 190,000 gallons in any one day or 1,200,000 gallons per year. [District Rule 2201]
9. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch, the volume percent ethanol in the batch and the volume of wine transferred. [District Rules 2201 and 4694]
10. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
11. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-303-3

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

121,000 GALLON STEEL WINE STORAGE (TANK # R-2017) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. Ethanol content of wine in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]
3. Tank throughput shall not exceed 121,000 gallons in any one day. [District Rule 2201]
4. Combined throughput of permits C-629-303 through C-629-320 shall not exceed 5,946,600 gallons per year. [District Rule 2201]
5. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
6. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rules 2201 and 4694]
7. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
8. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]
9. Daily records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch, the volume percent ethanol in the batch and the volume of wine transferred. [District Rule 4694]
10. Annual records of wine throughput shall be kept. [District Rule 2201]
11. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
12. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
13. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-304-3

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

121,000 GALLON STEEL WINE STORAGE TANK (TANK # R-2018) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. Ethanol content of wine in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]
3. Tank throughput shall not exceed 121,000 gallons in any one day. [District Rule 2201]
4. Combined throughput of permits C-629-303 through C-629-320 shall not exceed 5,946,600 gallons per year. [District Rule 2201]
5. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
6. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rules 2201 and 4694]
7. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
8. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]
9. Daily records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch, the volume percent ethanol in the batch and the volume of wine transferred. [District Rule 4694]
10. Annual records of wine throughput shall be kept. [District Rule 2201]
11. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
12. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
13. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-305-3

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

121,000 GALLON STEEL WINE STORAGE (TANK # R-2019) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. Ethanol content of wine in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]
3. Tank throughput shall not exceed 121,000 gallons in any one day. [District Rule 2201]
4. Combined throughput of permits C-629-303 through C-629-320 shall not exceed 5,946,600 gallons per year. [District Rule 2201]
5. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
6. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rules 2201 and 4694]
7. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
8. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]
9. Daily records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch, the volume percent ethanol in the batch and the volume of wine transferred. [District Rule 4694]
10. Annual records of wine throughput shall be kept. [District Rule 2201]
11. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
12. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
13. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-306-3

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

121,000 GALLON STEEL WINE STORAGE TANK (TANK # R-2020) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. Ethanol content of wine in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]
3. Tank throughput shall not exceed 121,000 gallons in any one day. [District Rule 2201]
4. Combined throughput of permits C-629-303 through C-629-320 shall not exceed 5,946,600 gallons per year. [District Rule 2201]
5. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
6. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rules 2201 and 4694]
7. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
8. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]
9. Daily records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch, the volume percent ethanol in the batch and the volume of wine transferred. [District Rule 4694]
10. Annual records of wine throughput shall be kept. [District Rule 2201]
11. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
12. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
13. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-307-3

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

45,500 GALLON STEEL WINE STORAGE (TANK # R-2001) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. Ethanol content of wine in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]
3. Tank throughput shall not exceed 45,500 gallons in any one day. [District Rule 2201]
4. Combined throughput of permits C-629-303 through C-629-320 shall not exceed 5,946,600 gallons per year. [District Rule 2201]
5. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
6. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rules 2201 and 4694]
7. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
8. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]
9. Daily records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch, the volume percent ethanol in the batch and the volume of wine transferred. [District Rule 4694]
10. Annual records of wine throughput shall be kept. [District Rule 2201]
11. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
12. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
13. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-308-3

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

45,500 GALLON STEEL WINE STORAGE (TANK # R-2002) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. Ethanol content of wine in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]
3. Tank throughput shall not exceed 45,500 gallons in any one day. [District Rule 2201]
4. Combined throughput of permits C-629-303 through C-629-320 shall not exceed 5,946,600 gallons per year. [District Rule 2201]
5. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
6. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rules 2201 and 4694]
7. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
8. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]
9. Daily records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch, the volume percent ethanol in the batch and the volume of wine transferred. [District Rule 4694]
10. Annual records of wine throughput shall be kept. [District Rule 2201]
11. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
12. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
13. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-309-3

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

45,500 GALLON STEEL WINE STORAGE (TANK # R-2003) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. Ethanol content of wine in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]
3. Tank throughput shall not exceed 45,500 gallons in any one day. [District Rule 2201]
4. Combined throughput of permits C-629-303 through C-629-320 shall not exceed 5,946,600 gallons per year. [District Rule 2201]
5. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
6. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rules 2201 and 4694]
7. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
8. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]
9. Daily records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch, the volume percent ethanol in the batch and the volume of wine transferred. [District Rule 4694]
10. Annual records of wine throughput shall be kept. [District Rule 2201]
11. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
12. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
13. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-310-3

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

45,500 GALLON STEEL WINE STORAGE (TANK # R-2004) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. Ethanol content of wine in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]
3. Tank throughput shall not exceed 45,500 gallons in any one day. [District Rule 2201]
4. Combined throughput of permits C-629-303 through C-629-320 shall not exceed 5,946,600 gallons per year. [District Rule 2201]
5. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
6. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rules 2201 and 4694]
7. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
8. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]
9. Daily records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch, the volume percent ethanol in the batch and the volume of wine transferred. [District Rule 4694]
10. Annual records of wine throughput shall be kept. [District Rule 2201]
11. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
12. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
13. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-311-3

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

45,500 GALLON STEEL WINE STORAGE TANK (TANK # R-2005) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. Ethanol content of wine in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]
3. Tank throughput shall not exceed 45,500 gallons in any one day. [District Rule 2201]
4. Combined throughput of permits C-629-303 through C-629-320 shall not exceed 5,946,600 gallons per year. [District Rule 2201]
5. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
6. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rules 2201 and 4694]
7. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
8. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]
9. Daily records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch, the volume percent ethanol in the batch and the volume of wine transferred. [District Rule 4694]
10. Annual records of wine throughput shall be kept. [District Rule 2201]
11. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
12. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
13. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-312-3

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

45,500 GALLON STEEL WINE STORAGE TANK (TANK # R-2012) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. Ethanol content of wine in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]
3. Tank throughput shall not exceed 45,500 gallons in any one day. [District Rule 2201]
4. Combined throughput of permits C-629-303 through C-629-320 shall not exceed 5,946,600 gallons per year. [District Rule 2201]
5. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
6. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rules 2201 and 4694]
7. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
8. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]
9. Daily records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch, the volume percent ethanol in the batch and the volume of wine transferred. [District Rule 4694]
10. Annual records of wine throughput shall be kept. [District Rule 2201]
11. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
12. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
13. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-313-3

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

45,500 GALLON STEEL WINE STORAGE TANK (TANK # R-2013) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. Ethanol content of wine in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]
3. Tank throughput shall not exceed 45,500 gallons in any one day. [District Rule 2201]
4. Combined throughput of permits C-629-303 through C-629-320 shall not exceed 5,946,600 gallons per year. [District Rule 2201]
5. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
6. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rules 2201 and 4694]
7. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
8. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]
9. Daily records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch, the volume percent ethanol in the batch and the volume of wine transferred. [District Rule 4694]
10. Annual records of wine throughput shall be kept. [District Rule 2201]
11. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
12. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
13. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-314-3

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

45,500 GALLON STEEL WINE STORAGE TANK (TANK # R-2014) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. Ethanol content of wine in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]
3. Tank throughput shall not exceed 45,500 gallons in any one day. [District Rule 2201]
4. Combined throughput of permits C-629-303 through C-629-320 shall not exceed 5,946,600 gallons per year. [District Rule 2201]
5. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
6. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rules 2201 and 4694]
7. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
8. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]
9. Daily records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch, the volume percent ethanol in the batch and the volume of wine transferred. [District Rule 4694]
10. Annual records of wine throughput shall be kept. [District Rule 2201]
11. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
12. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
13. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-315-3

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

45,500 GALLON STEEL WINE STORAGE TANK (TANK R-2015) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. Ethanol content of wine in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]
3. Tank throughput shall not exceed 45,500 gallons in any one day. [District Rule 2201]
4. Combined throughput of permits C-629-303 through C-629-320 shall not exceed 5,946,600 gallons per year. [District Rule 2201]
5. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
6. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rules 2201 and 4694]
7. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
8. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]
9. Daily records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch, the volume percent ethanol in the batch and the volume of wine transferred. [District Rule 4694]
10. Annual records of wine throughput shall be kept. [District Rule 2201]
11. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
12. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
13. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-316-3

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

45,500 GALLON STEEL WINE STORAGE TANK (TANK R-2016) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. Ethanol content of wine in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]
3. Tank throughput shall not exceed 45,500 gallons in any one day. [District Rule 2201]
4. Combined throughput of permits C-629-303 through C-629-320 shall not exceed 5,946,600 gallons per year. [District Rule 2201]
5. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
6. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rules 2201 and 4694]
7. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
8. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]
9. Daily records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch, the volume percent ethanol in the batch and the volume of wine transferred. [District Rule 4694]
10. Annual records of wine throughput shall be kept. [District Rule 2201]
11. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
12. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
13. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

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**San Joaquin Valley
Air Pollution Control District**

PERMIT UNIT: C-629-317-3

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

121,000 GALLON STEEL WINE STORAGE TANK (TANK R-2023) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. Ethanol content of wine in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]
3. Tank throughput shall not exceed 121,000 gallons in any one day. [District Rule 2201]
4. Combined throughput of permits C-629-303 through C-629-320 shall not exceed 5,946,600 gallons per year. [District Rule 2201]
5. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
6. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rules 2201 and 4694]
7. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
8. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]
9. Daily records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch, the volume percent ethanol in the batch and the volume of wine transferred. [District Rule 4694]
10. Annual records of wine throughput shall be kept. [District Rule 2201]
11. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
12. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
13. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-318-3

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

121,000 GALLON STEEL WINE STORAGE TANK (TANK R-224) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. Ethanol content of wine in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]
3. Tank throughput shall not exceed 121,000 gallons in any one day. [District Rule 2201]
4. Combined throughput of permits C-629-303 through C-629-320 shall not exceed 5,946,600 gallons per year. [District Rule 2201]
5. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
6. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rules 2201 and 4694]
7. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
8. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]
9. Daily records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch, the volume percent ethanol in the batch and the volume of wine transferred. [District Rule 4694]
10. Annual records of wine throughput shall be kept. [District Rule 2201]
11. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
12. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
13. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-319-3

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

121,000 GALLON STEEL WINE STORAGE TANK (TANK R-2025) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. Ethanol content of wine in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]
3. Tank throughput shall not exceed 121,000 gallons in any one day. [District Rule 2201]
4. Combined throughput of permits C-629-303 through C-629-320 shall not exceed 5,946,600 gallons per year. [District Rule 2201]
5. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
6. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rules 2201 and 4694]
7. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
8. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]
9. Daily records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch, the volume percent ethanol in the batch and the volume of wine transferred. [District Rule 4694]
10. Annual records of wine throughput shall be kept. [District Rule 2201]
11. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
12. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
13. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-320-3

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

121,000 GALLON STEEL WINE STORAGE TANK (TANK R-2026) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. Ethanol content of wine in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]
3. Tank throughput shall not exceed 121,000 gallons in any one day. [District Rule 2201]
4. Combined throughput of permits C-629-303 through C-629-320 shall not exceed 5,946,600 gallons per year. [District Rule 2201]
5. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
6. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rules 2201 and 4694]
7. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
8. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]
9. Daily records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch, the volume percent ethanol in the batch and the volume of wine transferred. [District Rule 4694]
10. Annual records of wine throughput shall be kept. [District Rule 2201]
11. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
12. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
13. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

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

Attachment A

Detailed Facility Report