

# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-335-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

25,060 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 854 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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

San Joaquin Valley  
Air Pollution Control District

PERMIT UNIT: N-266-336-1

EXPIRATION DATE: 10/31/2010

**EQUIPMENT DESCRIPTION:**

7,397 GALLON STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 991

DRAFT

## PERMIT UNIT REQUIREMENTS

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1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
2. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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

DRAFT

San Joaquin Valley  
Air Pollution Control District

PERMIT UNIT: N-266-337-1

EXPIRATION DATE: 10/31/2010

**EQUIPMENT DESCRIPTION:**

7,397 GALLON STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 992

DRAFT

**PERMIT UNIT REQUIREMENTS**

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1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
2. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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DRAFT

# San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-266-338-1

EXPIRATION DATE: 10/31/2010

**EQUIPMENT DESCRIPTION:**

49,422 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1001 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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

# San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-266-339-1

EXPIRATION DATE: 10/31/2010

## EQUIPMENT DESCRIPTION:

49,574 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1002 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-340-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

49,239 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1003 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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# San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-266-341-1

EXPIRATION DATE: 10/31/2010

## EQUIPMENT DESCRIPTION:

49,473 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1004 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-342-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

49,416 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1005 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-343-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

49,415 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1006 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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# San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-266-344-1

EXPIRATION DATE: 10/31/2010

**EQUIPMENT DESCRIPTION:**

49,414 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1011 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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

# San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-266-345-1

EXPIRATION DATE: 10/31/2010

**EQUIPMENT DESCRIPTION:**

49,424 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1012 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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# San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-266-346-1

EXPIRATION DATE: 10/31/2010

**EQUIPMENT DESCRIPTION:**

49,433 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1013 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-347-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

49,459 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1014 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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# San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-266-348-1

EXPIRATION DATE: 10/31/2010

**EQUIPMENT DESCRIPTION:**

49,597 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1015 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-349-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

49,435 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1016 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-350-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

25,565 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1021 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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

# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-351-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

25,655 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1022 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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

# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-352-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

25,573 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1023 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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

# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-353-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

25,565 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1024 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-354-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

25,573 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1025 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-355-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

25,628 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1026 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-356-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

25,655 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1027 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-357-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

25,655 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1031 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-358-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

25,565 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1032 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-359-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

25,565 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1033 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

---

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-360-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

25,647 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1034 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-361-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

25,557 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1035 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

---

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-362-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

25,655 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1036 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

---

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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

# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-363-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

25,565 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1037 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

---

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-364-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

25,565 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1041 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

---

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-365-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

25,573 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1042 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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

# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-366-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

25,557 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1043 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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

# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-367-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

25,655 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1044 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-368-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

25,557 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1045 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-369-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

25,573 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1046 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-370-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

25,655 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1047 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-371-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

25,548 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1051 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-372-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

25,655 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1052 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-373-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

25,647 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1053 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-374-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

25,655 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1054 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-375-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

25,655 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1055 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

---

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-376-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

25,672 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1056 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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

# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-377-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

25,573 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1057 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-378-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

12,664 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 1061 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
5. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694]

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# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-379-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

12,604 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 1062 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
5. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694]

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# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-380-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

12,675 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 1063 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
5. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO 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:** N-266-381-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

12,651 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 1064 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
5. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO 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:** N-266-382-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

12,644 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 1065 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
5. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694]

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# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-383-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

12,593 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 1066 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
5. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694]

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# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-384-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

12,593 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1067 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

---

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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

# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-385-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

12,589 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1068 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-386-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

12,593 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1069 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-387-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

12,522 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1070 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-388-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

12,640 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 1081 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
5. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694]

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# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-389-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

12,649 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 1082 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

---

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
5. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694]

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# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-390-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

12,707 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 1083 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
5. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694]

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# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-391-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

12,644 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 1084 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

---

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
5. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694]

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# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-392-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

12,644 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 1085 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

---

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
5. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694]

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# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-393-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

12,569 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 1086 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
5. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694]

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# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-394-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

12,644 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 1087 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

---

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
5. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694]

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# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-395-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

12,712 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 1088 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
5. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694]

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# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-396-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

12,720 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 1089 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
5. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694]

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# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-397-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

12,649 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 1090 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
5. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO 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:** N-266-398-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

3,613 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK T091 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
2. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
3. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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

# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-399-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

3,613 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK T092 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

---

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
2. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
3. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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

# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-400-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

3,613 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1093 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
2. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
3. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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

# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-401-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

6,856 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK T094 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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

# San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-266-402-1

EXPIRATION DATE: 10/31/2010

**EQUIPMENT DESCRIPTION:**

6,821 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1095 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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

# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-403-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

6,817 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1096 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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

# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-404-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

6,871 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK T097 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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

# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-405-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

6,821 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1098 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

---

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-406-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

6,853 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1099 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

---

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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

# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-407-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

6,244 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1101 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

---

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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

# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-408-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

6,244 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK T102 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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

# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-409-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

6,244 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK T103 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

---

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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

# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-410-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

6,244 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK T104 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

---

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-411-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

6,244 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1105 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-412-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

6,244 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1106 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-413-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

6,244 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1107 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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

# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-414-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

6,544 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1108 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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

# San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-266-415-1

EXPIRATION DATE: 10/31/2010

## EQUIPMENT DESCRIPTION:

6,244 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1109 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

---

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-416-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

6,244 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK T110 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

---

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-417-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

6,244 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1111 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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# San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-266-418-1

EXPIRATION DATE: 10/31/2010

## EQUIPMENT DESCRIPTION:

6,244 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1121 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-419-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

6,244 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1122 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-420-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

6,244 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1123 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

---

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-421-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

6,244 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1124 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

---

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-422-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

6,244 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1125 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-423-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

6,244 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK T126 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

---

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-424-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

6,244 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK T127 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

---

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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

# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-425-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

6,244 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1128 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

---

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-426-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

6,244 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK T129 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-427-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

6,244 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK T130 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-428-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

6,244 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1131 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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

# San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-266-429-1

EXPIRATION DATE: 10/31/2010

**EQUIPMENT DESCRIPTION:**

6,244 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1141 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

---

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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

# San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-266-430-1

EXPIRATION DATE: 10/31/2010

## EQUIPMENT DESCRIPTION:

6,244 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1142 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

---

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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

# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-431-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

6,244 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK T143 WITH PRESSURE/VACUUM VALVE

DRAFT

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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

DRAFT

# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-432-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

6,244 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK T144 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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

# San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-266-433-1

EXPIRATION DATE: 10/31/2010

## EQUIPMENT DESCRIPTION:

6,244 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK T145 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

---

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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

# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-434-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

6,244 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK T146 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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

# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-435-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

6,244 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1147 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

---

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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

# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-436-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

6,244 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK T148 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

---

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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

# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-437-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

3,613 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1149 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
2. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
3. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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

# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-438-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

3,613 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1150 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
2. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
3. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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

# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-439-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

3,613 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1151 WITH PRESSURE/VACUUM VALVE

DRAFT

## PERMIT UNIT REQUIREMENTS

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1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
2. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
3. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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

DRAFT

# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-440-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

3,613 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1152 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
2. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
3. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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

# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-441-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

88,432 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1201 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

---

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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

# San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-266-442-1

EXPIRATION DATE: 10/31/2010

## EQUIPMENT DESCRIPTION:

88,432 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1202 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

---

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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

# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-443-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

88,471 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1203 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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

# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-444-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

88,247 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1204 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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

# San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-266-445-1

EXPIRATION DATE: 10/31/2010

**EQUIPMENT DESCRIPTION:**

101,348 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1205 WITH PRESSURE/VACUUM VALVE

DRAFT

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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

DRAFT

# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-446-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

102,041 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1206 WITH PRESSURE/VACUUM VALVE

DRAFT

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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

DRAFT

# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-447-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

101,637 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1207 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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# San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-266-448-1

EXPIRATION DATE: 10/31/2010

## EQUIPMENT DESCRIPTION:

101,750 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1208 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-449-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

88,281 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1211 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-450-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

88,526 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1212 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-451-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

88,264 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1213 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-452-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

88,459 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1214 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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# San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-266-453-1

EXPIRATION DATE: 10/31/2010

**EQUIPMENT DESCRIPTION:**

101,234 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1215 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-454-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

101,638 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1216 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-455-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

102,042 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1217 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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# San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-266-456-1

EXPIRATION DATE: 10/31/2010

**EQUIPMENT DESCRIPTION:**

101,703 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1218 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-457-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

49,867 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1221 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-458-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

50,030 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1222 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-459-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

49,869 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1223 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-460-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

49,854 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1224 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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# San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-266-461-1

EXPIRATION DATE: 10/31/2010

**EQUIPMENT DESCRIPTION:**

49,633 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1225 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-462-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

49,610 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1226 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-463-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

50,050 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1227 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-464-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

50,087 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1228 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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# San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-266-465-1

EXPIRATION DATE: 10/31/2010

**EQUIPMENT DESCRIPTION:**

49,820 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1231 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-466-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

49,835 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1232 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-467-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

50,078 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1233 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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

# San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-266-468-1

EXPIRATION DATE: 10/31/2010

## EQUIPMENT DESCRIPTION:

49,836 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1234 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-469-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

49,640 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1235 WITH PRESSURE/VACUUM VALVE

DRAFT

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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DRAFT

# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-470-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

49,603 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1236 WITH PRESSURE/VACUUM VALVE

DRAFT

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-471-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

50,080 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1237 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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# San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-266-472-1

EXPIRATION DATE: 10/31/2010

**EQUIPMENT DESCRIPTION:**

50,093 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1238 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-473-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

25,422 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1241 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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

# San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-266-474-1

EXPIRATION DATE: 10/31/2010

**EQUIPMENT DESCRIPTION:**

25,512 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1242 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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

# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-475-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

25,381 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1243 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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

# San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-266-476-1

EXPIRATION DATE: 10/31/2010

**EQUIPMENT DESCRIPTION:**

25,495 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1244 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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

# San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-266-477-1

EXPIRATION DATE: 10/31/2010

## EQUIPMENT DESCRIPTION:

25,403 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1245 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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

# San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-266-478-1

EXPIRATION DATE: 10/31/2010

**EQUIPMENT DESCRIPTION:**

25,501 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1246 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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

# San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-266-479-1

EXPIRATION DATE: 10/31/2010

## EQUIPMENT DESCRIPTION:

25,422 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1247 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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

# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-480-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

25,414 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1248 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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

# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-481-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

25,414 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1249 WITH PRESSURE/VACUUM VALVE

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## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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: N-266-482-1

EXPIRATION DATE: 10/31/2010

**EQUIPMENT DESCRIPTION:**

25,299 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1250 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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

# San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-266-483-1

EXPIRATION DATE: 10/31/2010

**EQUIPMENT DESCRIPTION:**

25,532 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1251 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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

# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-484-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

25,633 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1252 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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

# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-485-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

25,565 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1253 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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

# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-486-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

25,442 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1254 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-487-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

25,403 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1255 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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

# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-488-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

25,403 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1256 WITH PRESSURE/VACUUM VALVE

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## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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

DRAFT

# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-489-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

25,186 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1257 WITH PRESSURE/VACUUM VALVE

DRAFT

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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

DRAFT

# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-490-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

25,411 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1258 WITH PRESSURE/VACUUM VALVE

DRAFT

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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

DRAFT

# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-491-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

25,299 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1259 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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

# San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-266-492-1

EXPIRATION DATE: 10/31/2010

**EQUIPMENT DESCRIPTION:**

25,403 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1260 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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

# San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-266-493-1

EXPIRATION DATE: 10/31/2010

## EQUIPMENT DESCRIPTION:

25,318 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1261 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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

# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-494-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

25,318 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1262 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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

# San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-266-495-1

EXPIRATION DATE: 10/31/2010

## EQUIPMENT DESCRIPTION:

25,318 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1263 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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

# San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-266-496-1

EXPIRATION DATE: 10/31/2010

**EQUIPMENT DESCRIPTION:**

25,318 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1264 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-497-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

25,318 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1265 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

---

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-498-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

25,318 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1266 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

---

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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# San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-266-499-1

EXPIRATION DATE: 10/31/2010

**EQUIPMENT DESCRIPTION:**

25,458 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1267 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

---

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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

# San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-266-500-1

EXPIRATION DATE: 10/31/2010

**EQUIPMENT DESCRIPTION:**

25,458 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1268 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

---

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-501-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

25,425 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1269 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-502-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

25,425 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1270 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

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1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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

# San Joaquin Valley Air Pollution Control District

**PERMIT UNIT:** N-266-503-1

**EXPIRATION DATE:** 10/31/2010

**EQUIPMENT DESCRIPTION:**

150 HP FULTON BOILER WITH A FULTON 5.978 MMBTU/HR NATURAL GAS-FIRED BURNER AND FLUE GAS RECIRCULATION

## PERMIT UNIT REQUIREMENTS

1. All equipment shall be maintained in good operating condition and shall be operated in a manner to minimize emissions of air contaminants into the atmosphere. [District Rule 2201] Federally Enforceable Through Title V Permit
2. Particulate matter emissions shall not exceed 0.1 grains/dscf in concentration. [District Rule 4201] Federally Enforceable Through Title V Permit
3. The unit shall only be fired on PUC-regulated natural gas. [District Rules 2201 and 4201] Federally Enforceable Through Title V Permit
4. Emissions from the natural gas-fired unit shall not exceed any of the following emissions limits: 15 ppmvd NO<sub>x</sub> @ 3% O<sub>2</sub> or 0.018 lb-NO<sub>x</sub>/MMBtu, 0.00285 lb-SO<sub>x</sub>/MMBtu, 0.0076 lb-PM<sub>10</sub>/MMBtu, 50 ppmvd CO @ 3% O<sub>2</sub> or 0.036 lb-CO/MMBtu, or 0.004 lb-VOC/MMBtu. [District Rules 2201, 4305, 5.1.1 & 5.3, and 4306, 5.1.1] Federally Enforceable Through Title V Permit
5. Fuel consumption for this boiler shall not exceed 107,604 scf of natural gas fuel per day, nor 39.3 MMscf per year. [District Rule 2201] Federally Enforceable Through Title V Permit
6. This boiler shall be equipped with an operational, non-resettable, totalizing fuel flow meter that records the quantity of fuel into this boiler. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Permittee shall maintain daily records of the amount of natural gas consumed in this boiler. [District Rule 2201] Federally Enforceable Through Title V Permit
8. All emissions measurements shall be made with the unit operating either at conditions representative of normal operations or conditions specified in the Permit to Operate. No determination of compliance shall be established within two hours after a continuous period in which fuel flow to the unit is shut off for 30 minutes or longer, or within 30 minutes after a re-ignition as defined in Section 3.0 of District Rule 4306. [District Rules 4305, 5.5.2 and 4306, 5.5.2] Federally Enforceable Through Title V Permit
9. Source testing to measure NO<sub>x</sub> and CO emissions from this unit while fired on natural gas shall be conducted at least once every twelve (12) months. After demonstrating compliance on two (2) consecutive annual source tests, the unit shall be tested not less than once every thirty-six (36) months. If the result of the 36-month source test demonstrates that the unit does not meet the applicable emission limits, the source testing frequency shall revert to at least once every twelve (12) months. [District Rules 4305, 6.3.1 and 4306, 6.3.1] Federally Enforceable Through Title V Permit
10. The source test plan shall identify which basis (ppmv or lb/MMBtu) will be used to demonstrate compliance. [District Rules 4305, 5.5.1 and 4306, 5.5.1] Federally Enforceable Through Title V Permit
11. Source testing shall be conducted using the methods and procedures approved by the District. The District must be notified at least 30 days prior to any compliance source test, and a source test plan must be submitted for approval at least 15 days prior to testing. [District Rule 1081] Federally Enforceable Through Title V Permit

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

12. NO<sub>x</sub> emissions for source test purposes shall be determined using EPA Method 7E or ARB Method 100 on a ppmv basis, or EPA Method 19 on a heat input basis. [District Rules 4305, 6.2 and 4306, 6.2] Federally Enforceable Through Title V Permit
13. CO emissions for source test purposes shall be determined using EPA Method 10 or ARB Method 100. [District Rules 4305, 6.2 and 4306, 6.2] Federally Enforceable Through Title V Permit
14. Stack gas oxygen (O<sub>2</sub>) shall be determined using EPA Method 3 or 3A or ARB Method 100. [District Rules 4305, 6.2 and 4306, 6.2] Federally Enforceable Through Title V Permit
15. For emissions source testing, the arithmetic average of three 30-consecutive-minute test runs shall apply. If two of three runs are above an applicable limit the test cannot be used to demonstrate compliance with an applicable limit. [District Rules 1081, 4305, 5.5.5 and 4306, 5.5.5] Federally Enforceable Through Title V Permit
16. The results of each source test shall be submitted to the District within 60 days thereafter. [District Rule 1081] Federally Enforceable Through Title V Permit
17. The permittee shall monitor and record the stack concentration of NO<sub>x</sub>, CO, and O<sub>2</sub> at least once every month (in which a source test is not performed) using a portable emission monitor that meets District specifications. Monitoring shall not be required if the unit is not in operation, i.e. the unit need not be started solely to perform monitoring. Monitoring shall be performed within 5 days of restarting the unit unless monitoring has been performed within the last month. [District Rules 4305, 5.4.2 and 4306, 5.4.2] Federally Enforceable Through Title V Permit
18. If either the NO<sub>x</sub> or CO concentrations corrected to 3% O<sub>2</sub>, as measured by the portable analyzer, exceed the allowable emissions concentration, the permittee shall return the emissions to within the acceptable range as soon as possible, but no longer than 1 hour of operation after detection. If the portable analyzer readings continue to exceed the allowable emissions concentration after 1 hour of operation after detection, the permittee shall notify the District within the following 1 hour and conduct a certified source test within 60 days of the first exceedance. In lieu of conducting a source test, the permittee may stipulate a violation has occurred, subject to enforcement action. The permittee must then correct the violation, show compliance has been re-established, and resume monitoring procedures. If the deviations are the result of a qualifying breakdown condition pursuant to Rule 1100, the permittee may fully comply with Rule 1100 in lieu of performing the notification and testing required by this condition. [District Rules 4305, 5.4.2 and 4306, 5.4.2] Federally Enforceable Through Title V Permit
19. All alternate monitoring parameter emission readings shall be taken with the unit operating either at conditions representative of normal operations or conditions specified in the Permit to Operate. The analyzer shall be calibrated, maintained, and operated in accordance with the manufacturer's specifications and recommendations or a protocol approved by the APCO. Emission readings taken shall be averaged over a 15 consecutive-minute period by either taking a cumulative 15 consecutive-minute sample reading or by taking at least five (5) readings, evenly spaced out over the 15 consecutive-minute period. [District Rules 4305, 5.4.2 & 5.5.4 and 4306, 5.4.2 & 5.5.4] Federally Enforceable Through Title V Permit
20. The permittee shall maintain records of: (1) the date and time of NO<sub>x</sub>, CO, and O<sub>2</sub> measurements, (2) the O<sub>2</sub> concentration in percent and the measured NO<sub>x</sub> and CO concentrations corrected to 3% O<sub>2</sub>, (3) make and model of exhaust gas analyzer, (4) exhaust gas analyzer calibration records, and (5) a description of any corrective action taken to maintain the emissions within the acceptable range. [District Rules 4305, 5.4.2 and 4306, 5.4.2] Federally Enforceable Through Title V Permit
21. All records shall be maintained and retained on-site for a minimum of five (5) years, and shall be made available for District inspection upon request. [District Rule 4305, 6.1 and 4306, 6.1] Federally Enforceable Through Title V Permit
22. By July 1, 2011, the permittee shall submit an Authority to Construct application to modify this permit unit as may be necessary for compliance with the applicable requirements of District Rule 4320. [District Rule 4320, 5.2]

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

DRAFT

Delicato Family Vineyards  
N-266  
Project #N-1073623

# Attachment A

## Detailed Facility Report

**Detailed Facility Report**  
For Facility=266 and excluding Deleted Permits  
Sorted by Facility Name and Permit Number

<b>DELICATO VINEYARDS</b> <b>12001 S HIGHWAY 99</b> <b>MANTECA, CA 95336</b>	<b>FAC #</b> STATUS: TELEPHONE:	<b>N 266</b> <b>A</b> <b>(209) 239-1215</b>	<b>TYPE:</b> TOXIC ID:	<b>TitleV</b>	<b>EXPIRE ON:</b> AREA: INSP. DATE:	<b>10/31/2010</b> <b>2 / 302</b> <b>05/11</b>
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PERMIT NUMBER	FEE DESCRIPTION	FEE RULE	QTY	FEE AMOUNT	FEE TOTAL	PERMIT STATUS	EQUIPMENT DESCRIPTION
N-266-1-1	1 NOZZLE	3020-11 A	1	34.00	34.00	A	GASOLINE DISPENSING OPERATION WITH ONE 2,000 GALLON CONVAULT ABOVEGROUND STORAGE TANK SERVED BY TWO-POINT PHASE I VAPOR RECOVERY SYSTEM, AND 1 FUELING POINT WITH 1 GASOLINE DISPENSING NOZZLE SERVED BY BALANCE PHASE II VAPOR RECOVERY SYSTEM (G-70-116F)
N-266-3-0	106 bhp	3020-10 B	1	117.00	117.00	A	106 HP DEUTZ MODEL NDC-BF4 M1013ES DIESEL-FIRED EMERGENCY IC ENGINE POWERING A FIRE PUMP.
N-266-4-0	307 Gallons	3020-05 A	1	75.00	75.00	A	307 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 29
N-266-5-0	307 Gallons	3020-05 A	1	75.00	75.00	A	307 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 30
N-266-6-0	307 Gallons	3020-05 A	1	75.00	75.00	A	307 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 31
N-266-7-0	1,050 Gallons	3020-05 A	1	75.00	75.00	A	1,050 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 32
N-266-8-0	8,690 GALLON	3020-05 B	1	93.00	93.00	A	8,690 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 33 WITH PRESSURE/VACUUM VALVE
N-266-9-0	14,579 Gallons	3020-05 B	1	93.00	93.00	A	14,579 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 34 WITH PRESSURE/VACUUM VALVE
N-266-10-0	14,707 Gallons	3020-05 B	1	93.00	93.00	A	14,707 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 35 WITH PRESSURE/VACUUM VALVE
N-266-11-0	939 Gallons	3020-05 A	1	75.00	75.00	A	939 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 36 WITH PRESSURE/VACUUM VALVE
N-266-12-0	1,500 Gallons	3020-05 A	1	75.00	75.00	A	1,500 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 37 WITH PRESSURE/VACUUM VALVE
N-266-13-0	1,990 Gallons	3020-05 A	1	75.00	75.00	A	1,990 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 38 WITH PRESSURE/VACUUM VALVE
N-266-14-0	3,100 Gallons	3020-05 A	1	75.00	75.00	A	3,100 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 39 WITH PRESSURE/VACUUM VALVE
N-266-15-0	3,094 Gallons	3020-05 A	1	75.00	75.00	A	3,094 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 40 WITH PRESSURE/VACUUM VALVE
N-266-16-0	3,126 Gallons	3020-05 A	1	75.00	75.00	A	3,126 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 41 WITH PRESSURE/VACUUM VALVE
N-266-17-0	3,135 Gallons	3020-05 A	1	75.00	75.00	A	3,135 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 42 WITH PRESSURE/VACUUM VALVE
N-266-18-0	7,192 Gallons	3020-05 B	1	93.00	93.00	A	7,192 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 43 WITH PRESSURE/VACUUM VALVE

**Detailed Facility Report**  
For Facility=266 and excluding Deleted Permits  
Sorted by Facility Name and Permit Number

PERMIT NUMBER	FEE DESCRIPTION	FEE RULE	QTY	FEE AMOUNT	FEE TOTAL	PERMIT STATUS	EQUIPMENT DESCRIPTION
N-266-19-0	7,190 Gallons	3020-05 B	1	93.00	93.00	A	7,190 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 44 WITH PRESSURE/VACUUM VALVE
N-266-20-0	7,184 Gallons	3020-05 B	1	93.00	93.00	A	7,184 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 45 WITH PRESSURE/VACUUM VALVE
N-266-21-0	7,192 Gallons	3020-05 B	1	93.00	93.00	A	7,192 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 46 WITH PRESSURE/VACUUM VALVE
N-266-22-0	7,180 Gallons	3020-05 B	1	93.00	93.00	A	7,180 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 47 WITH PRESSURE/VACUUM VALVE
N-266-23-0	7,168 Gallons	3020-05 B	1	93.00	93.00	A	7,168 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 48 WITH PRESSURE/VACUUM VALVE
N-266-24-0	7,151 Gallons	3020-05 B	1	93.00	93.00	A	7,151 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 49 WITH PRESSURE/VACUUM VALVE
N-266-25-0	7,188 Gallons	3020-05 B	1	93.00	93.00	A	7,188 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 50 WITH PRESSURE/VACUUM VALVE
N-266-26-0	7,192 Gallons	3020-05 B	1	93.00	93.00	A	7,192 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 51 WITH PRESSURE/VACUUM VALVE
N-266-27-0	7,201 Gallons	3020-05 B	1	93.00	93.00	A	7,201 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 52 WITH PRESSURE/VACUUM VALVE
N-266-28-0	7,188 Gallons	3020-05 B	1	93.00	93.00	A	7,188 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 53 WITH PRESSURE/VACUUM VALVE
N-266-29-0	7,180 Gallons	3020-05 B	1	93.00	93.00	A	7,180 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 54 WITH PRESSURE/VACUUM VALVE
N-266-30-0	12,663 Gallons	3020-05 B	1	93.00	93.00	A	12,663 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 55 WITH PRESSURE/VACUUM VALVE
N-266-31-0	12,728 Gallons	3020-05 B	1	93.00	93.00	A	12,728 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 56 WITH PRESSURE/VACUUM VALVE
N-266-32-0	12,663 Gallons	3020-05 B	1	93.00	93.00	A	12,663 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 57 WITH PRESSURE/VACUUM VALVE
N-266-33-0	12,696 Gallons	3020-05 B	1	93.00	93.00	A	12,696 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 58 WITH PRESSURE/VACUUM VALVE
N-266-34-0	8,559 Gallons	3020-05 B	1	93.00	93.00	A	8,559 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 59 WITH PRESSURE/VACUUM VALVE
N-266-35-0	8,579 Gallons	3020-05 B	1	93.00	93.00	A	8,579 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 60 WITH PRESSURE/VACUUM VALVE
N-266-36-0	8,627 Gallons	3020-05 B	1	93.00	93.00	A	8,627 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 61 WITH PRESSURE/VACUUM VALVE

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N-266-37-0	8,658 Gallons	3020-05 B	1	93.00	93.00	A	8,658 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 62 WITH PRESSURE/VACUUM VALVE
N-266-38-0	8,590 Gallons	3020-05 B	1	93.00	93.00	A	8,590 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 63 WITH PRESSURE/VACUUM VALVE
N-266-39-0	8,563 Gallons	3020-05 B	1	93.00	93.00	A	8,563 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 64 WITH PRESSURE/VACUUM VALVE
N-266-40-0	8,575 Gallons	3020-05 B	1	93.00	93.00	A	8,575 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 65 WITH PRESSURE/VACUUM VALVE
N-266-41-0	8,563 Gallons	3020-05 B	1	93.00	93.00	A	8,563 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 66 WITH PRESSURE/VACUUM VALVE
N-266-42-0	6,275 Gallons	3020-05 B	1	93.00	93.00	A	6,275 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 67 WITH PRESSURE/VACUUM VALVE
N-266-43-0	6,275 Gallons	3020-05 B	1	93.00	93.00	A	6,275 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 68 WITH PRESSURE/VACUUM VALVE
N-266-44-0	6,322 Gallons	3020-05 B	1	93.00	93.00	A	6,322 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 69 WITH PRESSURE/VACUUM VALVE
N-266-45-0	6,316 Gallons	3020-05 B	1	93.00	93.00	A	6,316 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 70 WITH PRESSURE/VACUUM VALVE
N-266-46-0	12,744 Gallons	3020-05 B	1	93.00	93.00	A	12,744 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 71 WITH PRESSURE/VACUUM VALVE
N-266-47-0	12,731 Gallons	3020-05 B	1	93.00	93.00	A	12,731 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 72 WITH PRESSURE/VACUUM VALVE
N-266-48-0	12,720 Gallons	3020-05 B	1	93.00	93.00	A	12,720 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 73 WITH PRESSURE/VACUUM VALVE
N-266-49-0	12,735 Gallons	3020-05 B	1	93.00	93.00	A	12,735 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 74 WITH PRESSURE/VACUUM VALVE
N-266-50-0	8,766 Gallons	3020-05 B	1	93.00	93.00	A	8,766 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 76 WITH PRESSURE/VACUUM VALVE
N-266-51-0	4,906 Gallons	3020-05 A	1	75.00	75.00	A	4,906 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 80 WITH PRESSURE/VACUUM VALVE
N-266-52-0	7,823 Gallons	3020-05 B	1	93.00	93.00	A	7,823 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 81 WITH PRESSURE/VACUUM VALVE
N-266-53-0	12,364 Gallons	3020-05 B	1	93.00	93.00	A	12,364 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 82 WITH PRESSURE/VACUUM VALVE
N-266-54-0	12,364 Gallons	3020-05 B	1	93.00	93.00	A	12,364 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 83 WITH PRESSURE/VACUUM VALVE

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N-266-55-0	2,192 Gallons	3020-05 A	1	75.00	75.00	A	2,192 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 86 WITH PRESSURE/VACUUM VALVE
N-266-56-0	51,486 Gallons	3020-05 D	1	185.00	185.00	A	51,486 GALLON STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 108
N-266-57-0	51,460 Gallons	3020-05 D	1	185.00	185.00	A	51,460 GALLON STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 109
N-266-58-0	51,446 Gallons	3020-05 D	1	185.00	185.00	A	51,446 GALLON STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 110
N-266-59-0	51,406 Gallons	3020-05 D	1	185.00	185.00	A	51,406 GALLON STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 111
N-266-60-0	51,446 Gallons	3020-05 D	1	185.00	185.00	A	51,446 GALLON STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 112
N-266-61-0	51,460 Gallons	3020-05 D	1	185.00	185.00	A	51,460 GALLON STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 113
N-266-62-0	51,433 Gallons	3020-05 D	1	185.00	185.00	A	51,433 GALLON STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 114
N-266-63-0	51,420 Gallons	3020-05 D	1	185.00	185.00	A	51,420 GALLON STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 115
N-266-64-0	51,446 Gallons	3020-05 D	1	185.00	185.00	A	51,446 GALLON STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 116
N-266-65-0	51,433 Gallons	3020-05 D	1	185.00	185.00	A	51,433 GALLON STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 117
N-266-66-0	51,460 Gallons	3020-05 D	1	185.00	185.00	A	51,460 GALLON STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 118
N-266-67-0	51,500 Gallons	3020-05 D	1	185.00	185.00	A	51,500 GALLON STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 119
N-266-68-0	51,700 Gallons	3020-05 D	1	185.00	185.00	A	51,700 GALLON STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 120
N-266-69-0	51,500 Gallons	3020-05 D	1	185.00	185.00	A	51,500 GALLON STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 121
N-266-70-0	51,500 Gallons	3020-05 D	1	185.00	185.00	A	51,500 GALLON STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 122
N-266-71-0	51,687 Gallons	3020-05 D	1	185.00	185.00	A	51,687 GALLON STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 123
N-266-72-0	51,741 Gallons	3020-05 D	1	185.00	185.00	A	51,741 GALLON STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 124

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N-266-73-0	51,674 Gallons	3020-05 D	1	185.00	185.00	A	51,674 GALLON STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 125
N-266-74-0	51,741 Gallons	3020-05 D	1	185.00	185.00	A	51,741 GALLON STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 126
N-266-75-0	51,687 Gallons	3020-05 D	1	185.00	185.00	A	51,687 GALLON STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 127
N-266-76-0	51,714 Gallons	3020-05 D	1	185.00	185.00	A	51,714 GALLON STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 128
N-266-77-0	44,309 Gallons	3020-05 C	1	135.00	135.00	A	44,309 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 151 WITH PRESSURE/VACUUM VALVE
N-266-78-0	44,327 Gallons	3020-05 C	1	135.00	135.00	A	44,327 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 152 WITH PRESSURE/VACUUM VALVE
N-266-79-0	44,327 Gallons	3020-05 C	1	135.00	135.00	A	44,327 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 153 WITH PRESSURE/VACUUM VALVE
N-266-80-0	44,370 Gallons	3020-05 C	1	135.00	135.00	A	44,370 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 154 WITH PRESSURE/VACUUM VALVE
N-266-81-0	44,361 Gallons	3020-05 C	1	135.00	135.00	A	44,361 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 155 WITH PRESSURE/VACUUM VALVE
N-266-82-0	44,309 Gallons	3020-05 C	1	135.00	135.00	A	44,309 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 156 WITH PRESSURE/VACUUM VALVE
N-266-83-0	44,309 Gallons	3020-05 C	1	135.00	135.00	A	44,309 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 157 WITH PRESSURE/VACUUM VALVE
N-266-84-0	44,327 Gallons	3020-05 C	1	135.00	135.00	A	44,327 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 158 WITH PRESSURE/VACUUM VALVE
N-266-85-0	44,378 Gallons	3020-05 C	1	135.00	135.00	A	44,378 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 161 WITH PRESSURE/VACUUM VALVE
N-266-86-0	44,356 Gallons	3020-05 C	1	135.00	135.00	A	44,356 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 162 WITH PRESSURE/VACUUM VALVE
N-266-87-0	44,206 Gallons	3020-05 C	1	135.00	135.00	A	44,206 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 163 WITH PRESSURE/VACUUM VALVE
N-266-88-0	44,361 Gallons	3020-05 C	1	135.00	135.00	A	44,361 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 164 WITH PRESSURE/VACUUM VALVE
N-266-89-0	44,155 Gallons	3020-05 C	1	135.00	135.00	A	44,155 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 165 WITH PRESSURE/VACUUM VALVE
N-266-90-0	44,206 Gallons	3020-05 C	1	135.00	135.00	A	44,206 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 166 WITH PRESSURE/VACUUM VALVE

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PERMIT NUMBER	FEE DESCRIPTION	FEE RULE	QTY	FEE AMOUNT	FEE TOTAL	PERMIT STATUS	EQUIPMENT DESCRIPTION
N-266-91-0	44,327 Gallons	3020-05 C	1	135.00	135.00	A	44,327 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 167 WITH PRESSURE/VACUUM VALVE
N-266-92-0	44,344 Gallons	3020-05 C	1	135.00	135.00	A	44,344 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 168 WITH PRESSURE/VACUUM VALVE
N-266-93-0	44,176 Gallons	3020-05 C	1	135.00	135.00	A	44,176 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 171 WITH PRESSURE/VACUUM VALVE
N-266-94-0	44,335 Gallons	3020-05 C	1	135.00	135.00	A	44,335 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 172 WITH PRESSURE/VACUUM VALVE
N-266-95-0	44,172 Gallons	3020-05 C	1	135.00	135.00	A	44,172 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 173 WITH PRESSURE/VACUUM VALVE
N-266-96-0	44,361 Gallons	3020-05 C	1	135.00	135.00	A	44,361 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 174 WITH PRESSURE/VACUUM VALVE
N-266-97-0	44,206 Gallons	3020-05 C	1	135.00	135.00	A	44,206 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 175 WITH PRESSURE/VACUUM VALVE
N-266-98-0	44,155 Gallons	3020-05 C	1	135.00	135.00	A	44,155 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 176 WITH PRESSURE/VACUUM VALVE
N-266-99-0	44,172 Gallons	3020-05 C	1	135.00	135.00	A	44,172 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 177 WITH PRESSURE/VACUUM VALVE
N-266-100-0	44,206 Gallons	3020-05 C	1	135.00	135.00	A	44,206 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 178 WITH PRESSURE/VACUUM VALVE
N-266-101-0	73,375 Gallons	3020-05 D	1	185.00	185.00	A	73,375 GALLON STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 187
N-266-102-0	73,373 Gallons	3020-05 D	1	185.00	185.00	A	73,373 GALLON STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 188
N-266-103-0	72,048 Gallons	3020-05 D	1	185.00	185.00	A	72,048 GALLON STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 189
N-266-104-0	73,336 Gallons	3020-05 D	1	185.00	185.00	A	73,336 GALLON STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 197
N-266-105-0	73,355 Gallons	3020-05 D	1	185.00	185.00	A	73,355 GALLON STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 198
N-266-106-0	72,031 Gallons	3020-05 D	1	185.00	185.00	A	72,031 GALLON STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 199
N-266-107-0	38,456 Gallons	3020-05 C	1	135.00	135.00	A	38,456 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 201 WITH PRESSURE/VACUUM VALVE
N-266-108-0	38,456 Gallons	3020-05 C	1	135.00	135.00	A	38,456 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 202 WITH PRESSURE/VACUUM VALVE

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N-266-109-0	38,456 Gallons	3020-05 C	1	135.00	135.00	A	38,456 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 203 WITH PRESSURE/VACUUM VALVE
N-266-110-0	38,456 Gallons	3020-05 C	1	135.00	135.00	A	38,456 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 204 WITH PRESSURE/VACUUM VALVE
N-266-111-0	38,456 Gallons	3020-05 C	1	135.00	135.00	A	38,456 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 205 WITH PRESSURE/VACUUM VALVE
N-266-112-0	38,456 Gallons	3020-05 C	1	135.00	135.00	A	38,456 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 206 WITH PRESSURE/VACUUM VALVE
N-266-113-0	60,339 Gallons	3020-05 D	1	185.00	185.00	A	60,339 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 207 WITH PRESSURE/VACUUM VALVE
N-266-114-0	60,158 Gallons	3020-05 D	1	185.00	185.00	A	60,158 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 208 WITH PRESSURE/VACUUM VALVE
N-266-115-0	60,094 Gallons	3020-05 D	1	185.00	185.00	A	60,094 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 209 WITH PRESSURE/VACUUM VALVE
N-266-116-0	60,090 Gallons	3020-05 D	1	185.00	185.00	A	60,090 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 210 WITH PRESSURE/VACUUM VALVE
N-266-117-0	60,109 Gallons	3020-05 D	1	185.00	185.00	A	60,109 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 211 WITH PRESSURE/VACUUM VALVE
N-266-118-0	60,076 Gallons	3020-05 D	1	185.00	185.00	A	60,076 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 212 WITH PRESSURE/VACUUM VALVE
N-266-119-0	60,076 Gallons	3020-05 D	1	185.00	185.00	A	60,076 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 219 WITH PRESSURE/VACUUM VALVE
N-266-120-0	60,010 Gallons	3020-05 D	1	185.00	185.00	A	60,010 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 220 WITH PRESSURE/VACUUM VALVE
N-266-121-0	60,066 Gallons	3020-05 D	1	185.00	185.00	A	60,066 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 221 WITH PRESSURE/VACUUM VALVE
N-266-122-0	60,109 Gallons	3020-05 D	1	185.00	185.00	A	60,109 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 222 WITH PRESSURE/VACUUM VALVE
N-266-123-0	60,058 Gallons	3020-05 D	1	185.00	185.00	A	60,058 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 229 WITH PRESSURE/VACUUM VALVE
N-266-124-0	127,903 Gallons	3020-05 E	1	246.00	246.00	A	127,903 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 250 WITH PRESSURE/VACUUM VALVE
N-266-125-0	127,709 Gallons	3020-05 E	1	246.00	246.00	A	127,709 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 251 WITH PRESSURE/VACUUM VALVE
N-266-126-0	128,223 Gallons	3020-05 E	1	246.00	246.00	A	128,223 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 252 WITH PRESSURE/VACUUM VALVE

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N-266-127-0	128,327 Gallons	3020-05 E	1	246.00	246.00	A	128,327 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 253 WITH PRESSURE/VACUUM VALVE
N-266-128-0	127,566 Gallons	3020-05 E	1	246.00	246.00	A	127,566 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 254 WITH PRESSURE/VACUUM VALVE
N-266-129-0	128,256 Gallons	3020-05 E	1	246.00	246.00	A	128,256 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 255 WITH PRESSURE/VACUUM VALVE
N-266-130-0	128,493 Gallons	3020-05 E	1	246.00	246.00	A	128,493 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 256 WITH PRESSURE/VACUUM VALVE
N-266-131-0	127,579 Gallons	3020-05 E	1	246.00	246.00	A	127,579 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 260 WITH PRESSURE/VACUUM VALVE
N-266-132-0	128,016 Gallons	3020-05 E	1	246.00	246.00	A	128,016 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 261 WITH PRESSURE/VACUUM VALVE
N-266-133-0	127,129 Gallons	3020-05 E	1	246.00	246.00	A	127,129 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 262 WITH PRESSURE/VACUUM VALVE
N-266-134-0	128,290 Gallons	3020-05 E	1	246.00	246.00	A	128,290 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 263 WITH PRESSURE/VACUUM VALVE
N-266-135-0	128,467 Gallons	3020-05 E	1	246.00	246.00	A	128,467 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 264 WITH PRESSURE/VACUUM VALVE
N-266-136-0	127,768 Gallons	3020-05 E	1	246.00	246.00	A	127,768 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 265 WITH PRESSURE/VACUUM VALVE
N-266-137-0	128,324 Gallons	3020-05 E	1	246.00	246.00	A	128,324 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 266 WITH PRESSURE/VACUUM VALVE
N-266-138-0	128,511 Gallons	3020-05 E	1	246.00	246.00	A	128,511 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 270 WITH PRESSURE/VACUUM VALVE
N-266-139-0	127,507 Gallons	3020-05 E	1	246.00	246.00	A	127,507 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 271 WITH PRESSURE/VACUUM VALVE
N-266-140-0	128,647 Gallons	3020-05 E	1	246.00	246.00	A	128,647 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 272 WITH PRESSURE/VACUUM VALVE
N-266-141-0	128,425 Gallons	3020-05 E	1	246.00	246.00	A	128,425 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 273 WITH PRESSURE/VACUUM VALVE
N-266-142-0	128,639 Gallons	3020-05 E	1	246.00	246.00	A	128,639 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 274 WITH PRESSURE/VACUUM VALVE
N-266-143-0	128,915 Gallons	3020-05 E	1	246.00	246.00	A	128,915 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 275 WITH PRESSURE/VACUUM VALVE
N-266-144-0	128,290 Gallons	3020-05 E	1	246.00	246.00	A	128,290 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 276 WITH PRESSURE/VACUUM VALVE

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N-266-145-0	128,425 Gallons	3020-05 E	1	246.00	246.00	A	128,425 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 280 WITH PRESSURE/VACUUM VALVE
N-266-146-0	129,372 Gallons	3020-05 E	1	246.00	246.00	A	129,372 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 281 WITH PRESSURE/VACUUM VALVE
N-266-147-0	128,155 Gallons	3020-05 E	1	246.00	246.00	A	128,155 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 282 WITH PRESSURE/VACUUM VALVE
N-266-148-0	128,425 Gallons	3020-05 E	1	246.00	246.00	A	128,425 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 283 WITH PRESSURE/VACUUM VALVE
N-266-149-0	128,695 Gallons	3020-05 E	1	246.00	246.00	A	128,695 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 284 WITH PRESSURE/VACUUM VALVE
N-266-150-0	128,670 Gallons	3020-05 E	1	246.00	246.00	A	128,670 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 285 WITH PRESSURE/VACUUM VALVE
N-266-151-0	128,636 Gallons	3020-05 E	1	246.00	246.00	A	128,636 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 286 WITH PRESSURE/VACUUM VALVE
N-266-152-0	127,738 Gallons	3020-05 E	1	246.00	246.00	A	127,738 GALLON STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 290
N-266-153-0	129,435 Gallons	3020-05 E	1	246.00	246.00	A	129,435 GALLON STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 291
N-266-154-0	127,535 Gallons	3020-05 E	1	246.00	246.00	A	127,535 GALLON STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 292
N-266-155-0	23,100 Gallons	3020-05 C	1	135.00	135.00	A	23,100 GALLON STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 293
N-266-156-0	23,100 Gallons	3020-05 C	1	135.00	135.00	A	23,100 GALLON STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 294
N-266-157-0	23,100 Gallons	3020-05 C	1	135.00	135.00	A	23,100 GALLON STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 295
N-266-158-0	23,100 Gallons	3020-05 C	1	135.00	135.00	A	23,100 GALLON STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 296
N-266-159-0	23,100 Gallons	3020-05 C	1	135.00	135.00	A	23,100 GALLON STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 297
N-266-160-0	352,002 Gallons	3020-05 E	1	246.00	246.00	A	352,002 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 301 WITH PRESSURE/VACUUM VALVE
N-266-161-0	350,790 Gallons	3020-05 E	1	246.00	246.00	A	350,790 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 302 WITH PRESSURE/VACUUM VALVE
N-266-162-0	351,769 Gallons	3020-05 E	1	246.00	246.00	A	351,769 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 303 WITH PRESSURE/VACUUM VALVE

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N-266-163-0	351,655 Gallons	3020-05 E	1	246.00	246.00	A	351,655 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 304 WITH PRESSURE/VACUUM VALVE
N-266-164-0	352,067 Gallons	3020-05 E	1	246.00	246.00	A	352,067 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 305 WITH PRESSURE/VACUUM VALVE
N-266-165-0	351,022 Gallons	3020-05 E	1	246.00	246.00	A	351,022 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 306 WITH PRESSURE/VACUUM VALVE
N-266-166-0	351,141 Gallons	3020-05 E	1	246.00	246.00	A	351,141 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 307 WITH PRESSURE/VACUUM VALVE
N-266-167-0	351,079 Gallons	3020-05 E	1	246.00	246.00	A	351,079 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 311 WITH PRESSURE/VACUUM VALVE
N-266-168-0	351,724 Gallons	3020-05 E	1	246.00	246.00	A	351,724 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 312 WITH PRESSURE/VACUUM VALVE
N-266-169-0	351,039 Gallons	3020-05 E	1	246.00	246.00	A	351,039 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 313 WITH PRESSURE/VACUUM VALVE
N-266-170-0	350,496 Gallons	3020-05 E	1	246.00	246.00	A	350,496 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 314 WITH PRESSURE/VACUUM VALVE
N-266-171-0	351,219 Gallons	3020-05 E	1	246.00	246.00	A	351,219 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 315 WITH PRESSURE/VACUUM VALVE
N-266-172-0	351,521 Gallon	3020-05 E	1	246.00	246.00	A	351,521 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 316 WITH PRESSURE/VACUUM VALVE
N-266-173-0	351,051 Gallons	3020-05 E	1	246.00	246.00	A	351,051 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 317 WITH PRESSURE/VACUUM VALVE
N-266-174-0	350,760 Gallons	3020-05 E	1	246.00	246.00	A	350,760 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 321 WITH PRESSURE/VACUUM VALVE
N-266-175-0	350,946 Gallons	3020-05 E	1	246.00	246.00	A	350,946 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 322 WITH PRESSURE/VACUUM VALVE
N-266-176-0	351,267 Gallons	3020-05 E	1	246.00	246.00	A	351,267 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 323 WITH PRESSURE/VACUUM VALVE
N-266-177-0	351,930 Gallons	3020-05 E	1	246.00	246.00	A	351,930 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 324 WITH PRESSURE/VACUUM VALVE
N-266-178-0	352,374 Gallons	3020-05 E	1	246.00	246.00	A	352,374 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 325 WITH PRESSURE/VACUUM VALVE
N-266-179-0	351,625 Gallons	3020-05 E	1	246.00	246.00	A	351,625 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 326 WITH PRESSURE/VACUUM VALVE
N-266-180-0	351,374 Gallons	3020-05 E	1	246.00	246.00	A	351,374 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 327 WITH PRESSURE/VACUUM VALVE

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N-266-181-0	351,125 Gallons	3020-05 E	1	246.00	246.00	A	351,125 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 331 WITH PRESSURE/VACUUM VALVE
N-266-182-0	351,178 Gallons	3020-05 E	1	246.00	246.00	A	351,178 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 332 WITH PRESSURE/VACUUM VALVE
N-266-183-0	349,827 Gallons	3020-05 E	1	246.00	246.00	A	349,827 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 333 WITH PRESSURE/VACUUM VALVE
N-266-184-0	352,011 Gallons	3020-05 E	1	246.00	246.00	A	352,011 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 334 WITH PRESSURE/VACUUM VALVE
N-266-185-0	350,672 Gallons	3020-05 E	1	246.00	246.00	A	350,672 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 335 WITH PRESSURE/VACUUM VALVE
N-266-186-0	352,014 Gallons	3020-05 E	1	246.00	246.00	A	352,014 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 336 WITH PRESSURE/VACUUM VALVE
N-266-187-0	351,229 Gallons	3020-05 E	1	246.00	246.00	A	351,229 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 337 WITH PRESSURE/VACUUM VALVE
N-266-188-0	351,941 Gallons	3020-05 E	1	246.00	246.00	A	351,941 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 341 WITH PRESSURE/VACUUM VALVE
N-266-189-0	352,833 Gallons	3020-05 E	1	246.00	246.00	A	352,833 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 342 WITH PRESSURE/VACUUM VALVE
N-266-190-0	351,917 Gallons	3020-05 E	1	246.00	246.00	A	351,917 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 343 WITH PRESSURE/VACUUM VALVE
N-266-191-0	351,965 Gallons	3020-05 E	1	246.00	246.00	A	351,965 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 344 WITH PRESSURE/VACUUM VALVE
N-266-192-0	351,845 Gallons	3020-05 E	1	246.00	246.00	A	351,845 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 345 WITH PRESSURE/VACUUM VALVE
N-266-193-0	352,592 Gallons	3020-05 E	1	246.00	246.00	A	352,592 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 346 WITH PRESSURE/VACUUM VALVE
N-266-194-0	353,300 Gallons	3020-05 E	1	246.00	246.00	A	353,300 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 347 WITH PRESSURE/VACUUM VALVE
N-266-195-0	352,592 Gallons	3020-05 E	1	246.00	246.00	A	352,592 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 401 WITH PRESSURE/VACUUM VALVE
N-266-196-0	351,868 Gallons	3020-05 E	1	246.00	246.00	A	351,868 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 402 WITH PRESSURE/VACUUM VALVE
N-266-197-0	352,116 Gallons	3020-05 E	1	246.00	246.00	A	352,116 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 403 WITH PRESSURE/VACUUM VALVE
N-266-198-0	351,381 Gallons	3020-05 E	1	246.00	246.00	A	351,381 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 404 WITH PRESSURE/VACUUM VALVE

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N-266-199-0	352,556 Gallons	3020-05 E	1	246.00	246.00	A	352,556 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 405 WITH PRESSURE/VACUUM VALVE
N-266-200-0	352,028 Gallons	3020-05 E	1	246.00	246.00	A	352,028 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 406 WITH PRESSURE/VACUUM VALVE
N-266-201-0	352,291 Gallons	3020-05 E	1	246.00	246.00	A	352,291 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 411 WITH PRESSURE/VACUUM VALVE
N-266-202-0	350,900 Gallons	3020-05 E	1	246.00	246.00	A	350,900 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 412 WITH PRESSURE/VACUUM VALVE
N-266-203-0	351,876 Gallons	3020-05 E	1	246.00	246.00	A	351,876 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 413 WITH PRESSURE/VACUUM VALVE
N-266-204-0	351,019 Gallons	3020-05 E	1	246.00	246.00	A	351,019 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 414 WITH PRESSURE/VACUUM VALVE
N-266-205-0	352,127 Gallons	3020-05 E	1	246.00	246.00	A	352,127 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 415 WITH PRESSURE/VACUUM VALVE
N-266-206-0	352,381 Gallons	3020-05 E	1	246.00	246.00	A	352,381 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 416 WITH PRESSURE/VACUUM VALVE
N-266-207-0	351,750 Gallons	3020-05 E	1	246.00	246.00	A	351,750 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 421 WITH PRESSURE/VACUUM VALVE
N-266-208-0	351,575 Gallons	3020-05 E	1	246.00	246.00	A	351,575 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 422 WITH PRESSURE/VACUUM VALVE
N-266-209-0	351,991 Gallons	3020-05 E	1	246.00	246.00	A	351,991 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 423 WITH PRESSURE/VACUUM VALVE
N-266-210-0	351,503 Gallons	3020-05 E	1	246.00	246.00	A	351,503 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 424 WITH PRESSURE/VACUUM VALVE
N-266-211-0	351,404 Gallons	3020-05 E	1	246.00	246.00	A	351,404 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 425 WITH PRESSURE/VACUUM VALVE
N-266-212-0	352,189 Gallons	3020-05 E	1	246.00	246.00	A	352,189 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 426 WITH PRESSURE/VACUUM VALVE
N-266-213-0	184,614 Gallons	3020-05 E	1	246.00	246.00	A	184,614 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 501 WITH PRESSURE/VACUUM VALVE
N-266-214-0	184,476 Gallons	3020-05 E	1	246.00	246.00	A	184,476 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 502 WITH PRESSURE/VACUUM VALVE
N-266-215-0	184,682 Gallons	3020-05 E	1	246.00	246.00	A	184,682 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 503 WITH PRESSURE/VACUUM VALVE
N-266-216-0	185,169 Gallons	3020-05 E	1	246.00	246.00	A	185,169 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 504 WITH PRESSURE/VACUUM VALVE

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N-266-217-0	251,301 Gallons	3020-05 E	1	246.00	246.00	A	251,301 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 505 WITH PRESSURE/VACUUM VALVE
N-266-218-0	251,909 Gallons	3020-05 E	1	246.00	246.00	A	251,909 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 506 WITH PRESSURE/VACUUM VALVE
N-266-219-0	185,400 Gallons	3020-05 E	1	246.00	246.00	A	185,400 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 511 WITH PRESSURE/VACUUM VALVE
N-266-220-0	185,273 Gallons	3020-05 E	1	246.00	246.00	A	185,273 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 512 WITH PRESSURE/VACUUM VALVE
N-266-221-0	184,262 Gallons	3020-05 E	1	246.00	246.00	A	184,262 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 513 WITH PRESSURE/VACUUM VALVE
N-266-222-0	185,453 Gallons	3020-05 E	1	246.00	246.00	A	185,453 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 514 WITH PRESSURE/VACUUM VALVE
N-266-223-0	250,885 Gallons	3020-05 E	1	246.00	246.00	A	250,885 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 515 WITH PRESSURE/VACUUM VALVE
N-266-224-0	250,230 Gallons	3020-05 E	1	246.00	246.00	A	250,230 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 516 WITH PRESSURE/VACUUM VALVE
N-266-225-0	212,399 Gallons	3020-05 E	1	246.00	246.00	A	212,399 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 521 WITH PRESSURE/VACUUM VALVE
N-266-226-0	211,951 Gallons	3020-05 E	1	246.00	246.00	A	211,951 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 522 WITH PRESSURE/VACUUM VALVE
N-266-227-0	211,775 Gallons	3020-05 E	1	246.00	246.00	A	211,775 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 523 WITH PRESSURE/VACUUM VALVE
N-266-228-0	212,847 Gallons	3020-05 E	1	246.00	246.00	A	212,847 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 524 WITH PRESSURE/VACUUM VALVE
N-266-229-0	249,902 Gallons	3020-05 E	1	246.00	246.00	A	249,902 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 525 WITH PRESSURE/VACUUM VALVE
N-266-230-0	251,435 Gallons	3020-05 E	1	246.00	246.00	A	251,435 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 526 WITH PRESSURE/VACUUM VALVE
N-266-231-0	211,653 Gallons	3020-05 E	1	246.00	246.00	A	211,653 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 531 WITH PRESSURE/VACUUM VALVE
N-266-232-0	211,496 Gallons	3020-05 E	1	246.00	246.00	A	211,496 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 532 WITH PRESSURE/VACUUM VALVE
N-266-233-0	211,198 Gallons	3020-05 E	1	246.00	246.00	A	211,198 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 533 WITH PRESSURE/VACUUM VALVE
N-266-234-0	212,367 Gallons	3020-05 E	1	246.00	246.00	A	212,367 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 534 WITH PRESSURE/VACUUM VALVE

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N-266-235-0	251,482 Gallons	3020-05 E	1	246.00	246.00	A	251,482 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 535 WITH PRESSURE/VACUUM VALVE
N-266-236-0	250,731 Gallons	3020-05 E	1	246.00	246.00	A	250,731 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 536 WITH PRESSURE/VACUUM VALVE
N-266-237-0	56,046 Gallons	3020-05 D	1	185.00	185.00	A	56,046 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 601 WITH PRESSURE/VACUUM VALVE
N-266-238-0	55,572 Gallons	3020-05 D	1	185.00	185.00	A	55,572 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 602 WITH PRESSURE/VACUUM VALVE
N-266-239-0	55,824 Gallons	3020-05 D	1	185.00	185.00	A	55,824 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 603 WITH PRESSURE/VACUUM VALVE
N-266-240-0	55,815 Gallons	3020-05 D	1	185.00	185.00	A	55,815 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 604 WITH PRESSURE/VACUUM VALVE
N-266-241-0	55,778 Gallons	3020-05 D	1	185.00	185.00	A	55,778 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 611 WITH PRESSURE/VACUUM VALVE
N-266-242-0	55,572 Gallons	3020-05 D	1	185.00	185.00	A	55,572 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 612 WITH PRESSURE/VACUUM VALVE
N-266-243-0	55,825 Gallons	3020-05 D	1	185.00	185.00	A	55,825 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 613 WITH PRESSURE/VACUUM VALVE
N-266-244-0	55,592 Gallons	3020-05 D	1	185.00	185.00	A	55,592 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 614 WITH PRESSURE/VACUUM VALVE
N-266-245-0	49,395 Gallons	3020-05 C	1	135.00	135.00	A	49,395 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 621 WITH PRESSURE/VACUUM VALVE
N-266-246-0	49,771 Gallons	3020-05 C	1	135.00	135.00	A	49,771 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 622 WITH PRESSURE/VACUUM VALVE
N-266-247-0	49,226 Gallons	3020-05 C	1	135.00	135.00	A	49,226 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 623 WITH PRESSURE/VACUUM VALVE
N-266-248-0	49,379 Gallons	3020-05 C	1	135.00	135.00	A	49,379 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 624 WITH PRESSURE/VACUUM VALVE
N-266-249-0	49,755 Gallons	3020-05 C	1	135.00	135.00	A	49,755 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 631 WITH PRESSURE/VACUUM VALVE
N-266-250-0	49,793 Gallons	3020-05 C	1	135.00	135.00	A	49,793 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 632 WITH PRESSURE/VACUUM VALVE
N-266-251-0	49,208 Gallons	3020-05 C	1	135.00	135.00	A	49,208 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 633 WITH PRESSURE/VACUUM VALVE
N-266-252-0	50,054 Gallons	3020-05 D	1	185.00	185.00	A	50,054 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 634 WITH PRESSURE/VACUUM VALVE

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N-266-253-0	49,692 Gallons	3020-05 C	1	135.00	135.00	A	49,692 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 635 WITH PRESSURE/VACUUM VALVE
N-266-254-0	49,397 Gallons	3020-05 C	1	135.00	135.00	A	49,397 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 636 WITH PRESSURE/VACUUM VALVE
N-266-255-0	49,413 Gallons	3020-05 C	1	135.00	135.00	A	49,413 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 637 WITH PRESSURE/VACUUM VALVE
N-266-256-0	49,535 Gallons	3020-05 C	1	135.00	135.00	A	49,535 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 638 WITH PRESSURE/VACUUM VALVE
N-266-257-0	12,734 Gallons	3020-05 B	1	93.00	93.00	A	12,734 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 641 WITH PRESSURE/VACUUM VALVE
N-266-258-0	12,638 Gallons	3020-05 B	1	93.00	93.00	A	12,638 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 642 WITH PRESSURE/VACUUM VALVE
N-266-259-0	6,321 Gallons	3020-05 B	1	93.00	93.00	A	6,321 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 643 WITH PRESSURE/VACUUM VALVE
N-266-260-0	3,269 Gallons	3020-05 A	1	75.00	75.00	A	3,269 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 644 WITH PRESSURE/VACUUM VALVE
N-266-261-0	6,324 Gallons	3020-05 B	1	93.00	93.00	A	6,324 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 645 WITH PRESSURE/VACUUM VALVE
N-266-262-0	6,311 Gallons	3020-05 B	1	93.00	93.00	A	6,311 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 646 WITH PRESSURE/VACUUM VALVE
N-266-263-0	6,324 Gallons	3020-05 B	1	93.00	93.00	A	6,324 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 647 WITH PRESSURE/VACUUM VALVE
N-266-264-0	12,766 Gallons	3020-05 B	1	93.00	93.00	A	12,766 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 651 WITH PRESSURE/VACUUM VALVE
N-266-265-0	12,703 Gallons	3020-05 B	1	93.00	93.00	A	12,703 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 652 WITH PRESSURE/VACUUM VALVE
N-266-266-0	6,311 Gallons	3020-05 B	1	93.00	93.00	A	6,311 GALLON STEEL WINE ENCLOSED TOP STORAGE TANK 653 WITH PRESSURE/VACUUM VALVE
N-266-267-0	6,317 Gallons	3020-05 B	1	93.00	93.00	A	6,317 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 654 WITH PRESSURE/VACUUM VALVE
N-266-268-0	6,313 Gallons	3020-05 B	1	93.00	93.00	A	6,313 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 655 WITH PRESSURE/VACUUM VALVE
N-266-269-0	6,317 Gallons	3020-05 B	1	93.00	93.00	A	6,317 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 656 WITH PRESSURE/VACUUM VALVE
N-266-270-0	6,314 Gallons	3020-05 B	1	93.00	93.00	A	6,314 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 657 WITH PRESSURE/VACUUM VALVE

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N-266-271-0	12,740 Gallons	3020-05 B	1	93.00	93.00	A	12,740 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 661 WITH PRESSURE/VACUUM VALVE
N-266-272-0	12,740 Gallons	3020-05 B	1	93.00	93.00	A	12,740 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 662 WITH PRESSURE/VACUUM VALVE
N-266-273-0	12,740 Gallons	3020-05 B	1	93.00	93.00	A	12,740 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 663 WITH PRESSURE/VACUUM VALVE
N-266-274-0	12,740 Gallons	3020-05 B	1	93.00	93.00	A	12,740 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 664 WITH PRESSURE/VACUUM VALVE
N-266-275-0	12,722 Gallons	3020-05 B	1	93.00	93.00	A	12,722 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 665 WITH PRESSURE/VACUUM VALVE
N-266-276-0	12,682 Gallons	3020-05 B	1	93.00	93.00	A	12,682 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 666 WITH PRESSURE/VACUUM VALVE
N-266-277-0	12,676 Gallons	3020-05 B	1	93.00	93.00	A	12,676 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 671 WITH PRESSURE/VACUUM VALVE
N-266-278-0	12,734 Gallons	3020-05 B	1	93.00	93.00	A	12,734 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 672 WITH PRESSURE/VACUUM VALVE
N-266-279-0	12,722 Gallons	3020-05 B	1	93.00	93.00	A	12,722 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 673 WITH PRESSURE/VACUUM VALVE
N-266-280-0	12,728 Gallons	3020-05 B	1	93.00	93.00	A	12,728 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 674 WITH PRESSURE/VACUUM VALVE
N-266-281-0	12,734 Gallons	3020-05 B	1	93.00	93.00	A	12,734 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 675 WITH PRESSURE/VACUUM VALVE
N-266-282-0	12,663 Gallons	3020-05 B	1	93.00	93.00	A	12,663 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 676 WITH PRESSURE/VACUUM VALVE
N-266-283-0	12,651 Gallons	3020-05 B	1	93.00	93.00	A	12,651 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 681 WITH PRESSURE/VACUUM VALVE
N-266-284-0	12,690 Gallons	3020-05 B	1	93.00	93.00	A	12,690 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 682 WITH PRESSURE/VACUUM VALVE
N-266-285-0	12,645 Gallons	3020-05 B	1	93.00	93.00	A	12,645 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 683 WITH PRESSURE/VACUUM VALVE
N-266-286-0	12,689 Gallons	3020-05 B	1	93.00	93.00	A	12,689 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 684 WITH PRESSURE/VACUUM VALVE
N-266-287-0	12,600 Gallons	3020-05 B	1	93.00	93.00	A	12,600 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 685 WITH PRESSURE/VACUUM VALVE
N-266-288-0	12,715 Gallons	3020-05 B	1	93.00	93.00	A	12,715 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 686 WITH PRESSURE/VACUUM VALVE

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N-266-289-0	25,238 Gallons	3020-05 C	1	135.00	135.00	A	25,238 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 691 WITH PRESSURE/VACUUM VALVE
N-266-290-0	25,090 Gallons	3020-05 C	1	135.00	135.00	A	25,090 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 692 WITH PRESSURE/VACUUM VALVE
N-266-291-0	25,105 Gallons	3020-05 C	1	135.00	135.00	A	25,105 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 693 WITH PRESSURE/VACUUM VALVE
N-266-292-0	25,114 Gallons	3020-05 C	1	135.00	135.00	A	25,114 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 694 WITH PRESSURE/VACUUM VALVE
N-266-293-0	25,107 Gallons	3020-05 C	1	135.00	135.00	A	25,107 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 695 WITH PRESSURE/VACUUM VALVE
N-266-294-0	44,361 Gallons	3020-05 C	1	135.00	135.00	A	44,361 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 801 WITH PRESSURE/VACUUM VALVE
N-266-295-0	44,412 Gallons	3020-05 C	1	135.00	135.00	A	44,412 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 802 WITH PRESSURE/VACUUM VALVE
N-266-296-0	44,404 Gallons	3020-05 C	1	135.00	135.00	A	44,404 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 803 WITH PRESSURE/VACUUM VALVE
N-266-297-0	44,395 Gallons	3020-05 C	1	135.00	135.00	A	44,395 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 804 WITH PRESSURE/VACUUM VALVE
N-266-298-0	44,240 Gallons	3020-05 C	1	135.00	135.00	A	44,240 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 805 WITH PRESSURE/VACUUM VALVE
N-266-299-0	44,206 Gallons	3020-05 C	1	135.00	135.00	A	44,206 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 806 WITH PRESSURE/VACUUM VALVE
N-266-300-0	44,257 Gallons	3020-05 C	1	135.00	135.00	A	44,257 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 807 WITH PRESSURE/VACUUM VALVE
N-266-301-0	44,362 Gallons	3020-05 C	1	135.00	135.00	A	44,362 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 808 WITH PRESSURE/VACUUM VALVE
N-266-302-0	44,413 Gallons	3020-05 C	1	135.00	135.00	A	44,413 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 809 WITH PRESSURE/VACUUM VALVE
N-266-303-0	44,395 Gallons	3020-05 C	1	135.00	135.00	A	44,395 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 810 WITH PRESSURE/VACUUM VALVE
N-266-304-0	44,370 Gallons	3020-05 C	1	135.00	135.00	A	44,370 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 811 WITH PRESSURE/VACUUM VALVE
N-266-305-0	44,328 Gallons	3020-05 C	1	135.00	135.00	A	44,328 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 812 WITH PRESSURE/VACUUM VALVE
N-266-306-0	25,190 Gallons	3020-05 C	1	135.00	135.00	A	25,190 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 813 WITH PRESSURE/VACUUM VALVE

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N-266-307-0	25,087 Gallons	3020-05 C	1	135.00	135.00	A	25,087 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 814 WITH PRESSURE/VACUUM VALVE
N-266-308-0	50,910 Gallons	3020-05 D	1	185.00	185.00	A	50,910 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 821 WITH PRESSURE/VACUUM VALVE
N-266-309-0	50,921 Gallons	3020-05 D	1	185.00	185.00	A	50,921 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 822 WITH PRESSURE/VACUUM VALVE
N-266-310-0	50,930 Gallons	3020-05 D	1	185.00	185.00	A	50,930 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 823 WITH PRESSURE/VACUUM VALVE
N-266-311-0	50,553 Gallons	3020-05 D	1	185.00	185.00	A	50,553 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 824 WITH PRESSURE/VACUUM VALVE
N-266-312-0	50,940 Gallons	3020-05 D	1	185.00	185.00	A	50,940 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 825 WITH PRESSURE/VACUUM VALVE
N-266-313-0	50,882 Gallons	3020-05 D	1	185.00	185.00	A	50,882 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 826 WITH PRESSURE/VACUUM VALVE
N-266-314-0	50,940 Gallons	3020-05 D	1	185.00	185.00	A	50,940 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 827 WITH PRESSURE/VACUUM VALVE
N-266-315-0	50,900 Gallons	3020-05 D	1	185.00	185.00	A	50,900 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 828 WITH PRESSURE/VACUUM VALVE
N-266-316-0	50,910 Gallons	3020-05 D	1	185.00	185.00	A	50,910 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 829 WITH PRESSURE/VACUUM VALVE
N-266-317-0	50,911 Gallons	3020-05 D	1	185.00	185.00	A	50,911 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 830 WITH PRESSURE/VACUUM VALVE
N-266-318-0	50,966 Gallons	3020-05 D	1	185.00	185.00	A	50,966 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 831 WITH PRESSURE/VACUUM VALVE
N-266-319-0	50,872 Gallons	3020-05 D	1	185.00	185.00	A	50,872 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 832 WITH PRESSURE/VACUUM VALVE
N-266-320-0	25,271 Gallons	3020-05 C	1	135.00	135.00	A	25,271 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 833 WITH PRESSURE/VACUUM VALVE
N-266-321-0	25,238 Gallons	3020-05 C	1	135.00	135.00	A	25,238 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 834 WITH PRESSURE/VACUUM VALVE
N-266-322-0	50,890 Gallons	3020-05 D	1	185.00	185.00	A	50,892 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 841 WITH PRESSURE/VACUUM VALVE
N-266-323-0	50,706 Gallons	3020-05 D	1	185.00	185.00	A	50,706 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 842 WITH PRESSURE/VACUUM VALVE
N-266-324-0	50,747 Gallons	3020-05 D	1	185.00	185.00	A	50,747 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 843 WITH PRESSURE/VACUUM VALVE

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N-266-325-0	50,706 Gallons	3020-05 D	1	185.00	185.00	A	50,706 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 844 WITH PRESSURE/VACUUM VALVE
N-266-326-0	51,097 Gallons	3020-05 D	1	185.00	185.00	A	51,097 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 845 WITH PRESSURE/VACUUM VALVE
N-266-327-0	80,687 Gallons	3020-05 D	1	185.00	185.00	A	80,687 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 846 WITH PRESSURE/VACUUM VALVE
N-266-328-0	50,716 Gallons	3020-05 D	1	185.00	185.00	A	50,716 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 847 WITH PRESSURE/VACUUM VALVE
N-266-329-0	50,745 Gallons	3020-05 D	1	185.00	185.00	A	50,745 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 848 WITH PRESSURE/VACUUM VALVE
N-266-330-0	50,892 Gallons	3020-05 D	1	185.00	185.00	A	50,892 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 849 WITH PRESSURE/VACUUM VALVE
N-266-331-0	50,706 Gallons	3020-05 D	1	185.00	185.00	A	50,706 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 850 WITH PRESSURE/VACUUM VALVE
N-266-332-0	50,706 Gallons	3020-05 D	1	185.00	185.00	A	50,706 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 851 WITH PRESSURE/VACUUM VALVE
N-266-333-0	50,891 Gallons	3020-05 D	1	185.00	185.00	A	50,891 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 852 WITH PRESSURE/VACUUM VALVE
N-266-334-0	25,103 Gallons	3020-05 C	1	135.00	135.00	A	25,103 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 853 WITH PRESSURE/VACUUM VALVE
N-266-335-0	25,060 Gallons	3020-05 C	1	135.00	135.00	A	25,060 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 854 WITH PRESSURE/VACUUM VALVE
N-266-336-0	7,397 Gallons	3020-05 B	1	93.00	93.00	A	7,397 GALLON STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 991
N-266-337-0	7,397 Gallons	3020-05 B	1	93.00	93.00	A	7,397 GALLON STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 992
N-266-338-0	49,422 Gallons	3020-05 C	1	135.00	135.00	A	49,422 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1001 WITH PRESSURE/VACUUM VALVE
N-266-339-0	49,574 Gallons	3020-05 C	1	135.00	135.00	A	49,574 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1002 WITH PRESSURE/VACUUM VALVE
N-266-340-0	49,239 Gallons	3020-05 C	1	135.00	135.00	A	49,239 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1003 WITH PRESSURE/VACUUM VALVE
N-266-341-0	49,473 Gallons	3020-05 C	1	135.00	135.00	A	49,473 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1004 WITH PRESSURE/VACUUM VALVE
N-266-342-0	49,416 Gallons	3020-05 C	1	135.00	135.00	A	49,416 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1005 WITH PRESSURE/VACUUM VALVE

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N-266-343-0	49,415 Gallons	3020-05 C	1	135.00	135.00	A	49,415 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1006 WITH PRESSURE/VACUUM VALVE
N-266-344-0	49,414 Gallons	3020-05 C	1	135.00	135.00	A	49,414 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1011 WITH PRESSURE/VACUUM VALVE
N-266-345-0	49,424 Gallons	3020-05 C	1	135.00	135.00	A	49,424 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1012 WITH PRESSURE/VACUUM VALVE
N-266-346-0	49,433 Gallons	3020-05 C	1	135.00	135.00	A	49,433 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1013 WITH PRESSURE/VACUUM VALVE
N-266-347-0	49,459 Gallons	3020-05 C	1	135.00	135.00	A	49,459 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1014 WITH PRESSURE/VACUUM VALVE
N-266-348-0	49,597 Gallons	3020-05 C	1	135.00	135.00	A	49,597 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1015 WITH PRESSURE/VACUUM VALVE
N-266-349-0	49,435 Gallons	3020-05 C	1	135.00	135.00	A	49,435 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1016 WITH PRESSURE/VACUUM VALVE
N-266-350-0	25,565 Gallons	3020-05 C	1	135.00	135.00	A	25,565 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1021 WITH PRESSURE/VACUUM VALVE
N-266-351-0	25,655 Gallons	3020-05 C	1	135.00	135.00	A	25,655 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1022 WITH PRESSURE/VACUUM VALVE
N-266-352-0	25,573 Gallons	3020-05 C	1	135.00	135.00	A	25,573 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1023 WITH PRESSURE/VACUUM VALVE
N-266-353-0	25,565 Gallons	3020-05 C	1	135.00	135.00	A	25,565 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1024 WITH PRESSURE/VACUUM VALVE
N-266-354-0	25,573 Gallons	3020-05 C	1	135.00	135.00	A	25,573 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1025 WITH PRESSURE/VACUUM VALVE
N-266-355-0	25,628 Gallons	3020-05 C	1	135.00	135.00	A	25,628 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1026 WITH PRESSURE/VACUUM VALVE
N-266-356-0	25,655 Gallons	3020-05 C	1	135.00	135.00	A	25,655 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1027 WITH PRESSURE/VACUUM VALVE
N-266-357-0	25,655 Gallons	3020-05 C	1	135.00	135.00	A	25,655 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1031 WITH PRESSURE/VACUUM VALVE
N-266-358-0	25,565 Gallons	3020-05 C	1	135.00	135.00	A	25,565 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1032 WITH PRESSURE/VACUUM VALVE
N-266-359-0	25,565 Gallons	3020-05 C	1	135.00	135.00	A	25,565 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1033 WITH PRESSURE/VACUUM VALVE
N-266-360-0	25,647 Gallons	3020-05 C	1	135.00	135.00	A	25,647 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1034 WITH PRESSURE/VACUUM VALVE

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N-266-361-0	25,557 Gallons	3020-05 C	1	135.00	135.00	A	25,557 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1035 WITH PRESSURE/VACUUM VALVE
N-266-362-0	25,655 Gallons	3020-05 C	1	135.00	135.00	A	25,655 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1036 WITH PRESSURE/VACUUM VALVE
N-266-363-0	25,565 Gallons	3020-05 C	1	135.00	135.00	A	25,565 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1037 WITH PRESSURE/VACUUM VALVE
N-266-364-0	25,565 Gallons	3020-05 C	1	135.00	135.00	A	25,565 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1041 WITH PRESSURE/VACUUM VALVE
N-266-365-0	25,573 Gallons	3020-05 C	1	135.00	135.00	A	25,573 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1042 WITH PRESSURE/VACUUM VALVE
N-266-366-0	25,557 Gallons	3020-05 C	1	135.00	135.00	A	25,557 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1043 WITH PRESSURE/VACUUM VALVE
N-266-367-0	25,655 Gallons	3020-05 C	1	135.00	135.00	A	25,655 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1044 WITH PRESSURE/VACUUM VALVE
N-266-368-0	25,557 Gallons	3020-05 C	1	135.00	135.00	A	25,557 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1045 WITH PRESSURE/VACUUM VALVE
N-266-369-0	25,573 Gallons	3020-05 C	1	135.00	135.00	A	25,573 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1046 WITH PRESSURE/VACUUM VALVE
N-266-370-0	25,655 Gallons	3020-05 C	1	135.00	135.00	A	25,655 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1047 WITH PRESSURE/VACUUM VALVE
N-266-371-0	25,548 Gallons	3020-05 C	1	135.00	135.00	A	25,548 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1051 WITH PRESSURE/VACUUM VALVE
N-266-372-0	25,655 Gallons	3020-05 C	1	135.00	135.00	A	25,655 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1052 WITH PRESSURE/VACUUM VALVE
N-266-373-0	25,647 Gallons	3020-05 C	1	135.00	135.00	A	25,647 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1053 WITH PRESSURE/VACUUM VALVE
N-266-374-0	25,655 Gallons	3020-05 C	1	135.00	135.00	A	25,655 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1054 WITH PRESSURE/VACUUM VALVE
N-266-375-0	25,655 Gallons	3020-05 C	1	135.00	135.00	A	25,655 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1055 WITH PRESSURE/VACUUM VALVE
N-266-376-0	25,672 Gallons	3020-05 C	1	135.00	135.00	A	25,672 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1056 WITH PRESSURE/VACUUM VALVE
N-266-377-0	25,573 Gallons	3020-05 C	1	135.00	135.00	A	25,573 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1057 WITH PRESSURE/VACUUM VALVE
N-266-378-0	12,664 Gallons	3020-05 B	1	93.00	93.00	A	12,664 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 1061 WITH PRESSURE/VACUUM VALVE

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N-266-379-0	12,604 Gallons	3020-05 B	1	93.00	93.00	A	12,604 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 1062 WITH PRESSURE/VACUUM VALVE
N-266-380-0	12,675 Gallons	3020-05 B	1	93.00	93.00	A	12,675 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 1063 WITH PRESSURE/VACUUM VALVE
N-266-381-0	12,651 Gallons	3020-05 B	1	93.00	93.00	A	12,651 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 1064 WITH PRESSURE/VACUUM VALVE
N-266-382-0	12,664 Gallons	3020-05 B	1	93.00	93.00	A	12,644 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 1065 WITH PRESSURE/VACUUM VALVE
N-266-383-0	12,593 Gallons	3020-05 B	1	93.00	93.00	A	12,593 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 1066 WITH PRESSURE/VACUUM VALVE
N-266-384-0	12,593 Gallons	3020-05 B	1	93.00	93.00	A	12,593 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1067 WITH PRESSURE/VACUUM VALVE
N-266-385-0	12,589 Gallons	3020-05 B	1	93.00	93.00	A	12,589 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1068 WITH PRESSURE/VACUUM VALVE
N-266-386-0	12,593 Gallons	3020-05 B	1	93.00	93.00	A	12,593 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1069 WITH PRESSURE/VACUUM VALVE
N-266-387-0	12,522 Gallons	3020-05 B	1	93.00	93.00	A	12,522 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1070 WITH PRESSURE/VACUUM VALVE
N-266-388-0	12,640 Gallons	3020-05 B	1	93.00	93.00	A	12,640 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 1081 WITH PRESSURE/VACUUM VALVE
N-266-389-0	12,649 Gallons	3020-05 B	1	93.00	93.00	A	12,649 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 1082 WITH PRESSURE/VACUUM VALVE
N-266-390-0	12,707 Gallons	3020-05 B	1	93.00	93.00	A	12,707 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 1083 WITH PRESSURE/VACUUM VALVE
N-266-391-0	12,644 Gallons	3020-05 B	1	93.00	93.00	A	12,644 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 1084 WITH PRESSURE/VACUUM VALVE
N-266-392-0	12,644 Gallons	3020-05 B	1	93.00	93.00	A	12,644 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 1085 WITH PRESSURE/VACUUM VALVE
N-266-393-0	12,569 Gallons	3020-05 B	1	93.00	93.00	A	12,569 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 1086 WITH PRESSURE/VACUUM VALVE
N-266-394-0	12,644 Gallons	3020-05 B	1	93.00	93.00	A	12,644 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 1087 WITH PRESSURE/VACUUM VALVE
N-266-395-0	12,712 Gallons	3020-05 B	1	93.00	93.00	A	12,712 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 1088 WITH PRESSURE/VACUUM VALVE
N-266-396-0	12,720 Gallons	3020-05 B	1	93.00	93.00	A	12,720 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 1089 WITH PRESSURE/VACUUM VALVE

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PERMIT NUMBER	FEE DESCRIPTION	FEE RULE	QTY	FEE AMOUNT	FEE TOTAL	PERMIT STATUS	EQUIPMENT DESCRIPTION
N-266-397-0	12,649 Gallons	3020-05 B	1	93.00	93.00	A	12,649 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 1090 WITH PRESSURE/VACUUM VALVE
N-266-398-0	3,613 Gallons	3020-05 A	1	75.00	75.00	A	3,613 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1091 WITH PRESSURE/VACUUM VALVE
N-266-399-0	3,613 Gallons	3020-05 A	1	75.00	75.00	A	3,613 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1092 WITH PRESSURE/VACUUM VALVE
N-266-400-0	3,613 Gallons	3020-05 A	1	75.00	75.00	A	3,613 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1093 WITH PRESSURE/VACUUM VALVE
N-266-401-0	6,856 Gallons	3020-05 B	1	93.00	93.00	A	6,856 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1094 WITH PRESSURE/VACUUM VALVE
N-266-402-0	6,821 Gallons	3020-05 B	1	93.00	93.00	A	6,821 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1095 WITH PRESSURE/VACUUM VALVE
N-266-403-0	6,817 Gallons	3020-05 B	1	93.00	93.00	A	6,817 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1096 WITH PRESSURE/VACUUM VALVE
N-266-404-0	6,871 Gallons	3020-05 B	1	93.00	93.00	A	6,871 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1097 WITH PRESSURE/VACUUM VALVE
N-266-405-0	6,821 Gallons	3020-05 B	1	93.00	93.00	A	6,821 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1098 WITH PRESSURE/VACUUM VALVE
N-266-406-0	6,853 Gallons	3020-05 B	1	93.00	93.00	A	6,853 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1099 WITH PRESSURE/VACUUM VALVE
N-266-407-0	6,244 Gallons	3020-05 B	1	93.00	93.00	A	6,244 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1101 WITH PRESSURE/VACUUM VALVE
N-266-408-0	6,244 Gallons	3020-05 B	1	93.00	93.00	A	6,244 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1102 WITH PRESSURE/VACUUM VALVE
N-266-409-0	6,244 Gallons	3020-05 B	1	93.00	93.00	A	6,244 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1103 WITH PRESSURE/VACUUM VALVE
N-266-410-0	6,244 Gallons	3020-05 B	1	93.00	93.00	A	6,244 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1104 WITH PRESSURE/VACUUM VALVE
N-266-411-0	6,244 Gallons	3020-05 B	1	93.00	93.00	A	6,244 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1105 WITH PRESSURE/VACUUM VALVE
N-266-412-0	6,244 Gallons	3020-05 B	1	93.00	93.00	A	6,244 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1106 WITH PRESSURE/VACUUM VALVE
N-266-413-0	6,244 Gallons	3020-05 B	1	93.00	93.00	A	6,244 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1107 WITH PRESSURE/VACUUM VALVE
N-266-414-0	6,544 Gallons	3020-05 B	1	93.00	93.00	A	6,544 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1108 WITH PRESSURE/VACUUM VALVE

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PERMIT NUMBER	FEE DESCRIPTION	FEE RULE	QTY	FEE AMOUNT	FEE TOTAL	PERMIT STATUS	EQUIPMENT DESCRIPTION
N-266-415-0	6,244 Gallons	3020-05 B	1	93.00	93.00	A	6,244 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1109 WITH PRESSURE/VACUUM VALVE
N-266-416-0	6,244 Gallons	3020-05 B	1	93.00	93.00	A	6,244 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1110 WITH PRESSURE/VACUUM VALVE
N-266-417-0	6,244 Gallons	3020-05 B	1	93.00	93.00	A	6,244 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1111 WITH PRESSURE/VACUUM VALVE
N-266-418-0	6,244 Gallons	3020-05 B	1	93.00	93.00	A	6,244 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1121 WITH PRESSURE/VACUUM VALVE
N-266-419-0	6,244 Gallons	3020-05 B	1	93.00	93.00	A	6,244 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1122 WITH PRESSURE/VACUUM VALVE
N-266-420-0	6,244 Gallons	3020-05 B	1	93.00	93.00	A	6,244 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1123 WITH PRESSURE/VACUUM VALVE
N-266-421-0	6,244 Gallons	3020-05 B	1	93.00	93.00	A	6,244 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1124 WITH PRESSURE/VACUUM VALVE
N-266-422-0	6,244 Gallons	3020-05 B	1	93.00	93.00	A	6,244 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1125 WITH PRESSURE/VACUUM VALVE
N-266-423-0	6,244 Gallons	3020-05 B	1	93.00	93.00	A	6,244 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1126 WITH PRESSURE/VACUUM VALVE
N-266-424-0	6,244 Gallons	3020-05 B	1	93.00	93.00	A	6,244 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1127 WITH PRESSURE/VACUUM VALVE
N-266-425-0	6,244 Gallons	3020-05 B	1	93.00	93.00	A	6,244 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1128 WITH PRESSURE/VACUUM VALVE
N-266-426-0	6,244 Gallons	3020-05 B	1	93.00	93.00	A	6,244 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1129 WITH PRESSURE/VACUUM VALVE
N-266-427-0	6,244 Gallons	3020-05 B	1	93.00	93.00	A	6,244 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1130 WITH PRESSURE/VACUUM VALVE
N-266-428-0	6,244 Gallons	3020-05 B	1	93.00	93.00	A	6,244 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1131 WITH PRESSURE/VACUUM VALVE
N-266-429-0	6,244 Gallons	3020-05 B	1	93.00	93.00	A	6,244 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1141 WITH PRESSURE/VACUUM VALVE
N-266-430-0	6,244 Gallons	3020-05 B	1	93.00	93.00	A	6,244 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1142 WITH PRESSURE/VACUUM VALVE
N-266-431-0	6,244 Gallons	3020-05 B	1	93.00	93.00	A	6,244 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1143 WITH PRESSURE/VACUUM VALVE
N-266-432-0	6,244 Gallons	3020-05 B	1	93.00	93.00	A	6,244 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1144 WITH PRESSURE/VACUUM VALVE

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N-266-433-0	6,244 Gallons	3020-05 B	1	93.00	93.00	A	6,244 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1145 WITH PRESSURE/VACUUM VALVE
N-266-434-0	6,244 Gallons	3020-05 B	1	93.00	93.00	A	6,244 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1146 WITH PRESSURE/VACUUM VALVE
N-266-435-0	6,244 Gallons	3020-05 B	1	93.00	93.00	A	6,244 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1147 WITH PRESSURE/VACUUM VALVE
N-266-436-0	6,244 Gallons	3020-05 B	1	93.00	93.00	A	6,244 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1148 WITH PRESSURE/VACUUM VALVE
N-266-437-0	3,613 Gallons	3020-05 A	1	75.00	75.00	A	3,613 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1149 WITH PRESSURE/VACUUM VALVE
N-266-438-0	3,613 Gallons	3020-05 A	1	75.00	75.00	A	3,613 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1150 WITH PRESSURE/VACUUM VALVE
N-266-439-0	3,613 Gallons	3020-05 A	1	75.00	75.00	A	3,613 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1151 WITH PRESSURE/VACUUM VALVE
N-266-440-0	3,613 Gallons	3020-05 A	1	75.00	75.00	A	3,613 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1152 WITH PRESSURE/VACUUM VALVE
N-266-441-0	88,432 Gallons	3020-05 D	1	185.00	185.00	A	88,432 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1201 WITH PRESSURE/VACUUM VALVE
N-266-442-0	88,432 Gallons	3020-05 D	1	185.00	185.00	A	88,432 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1202 WITH PRESSURE/VACUUM VALVE
N-266-443-0	88,471 Gallons	3020-05 D	1	185.00	185.00	A	88,471 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1203 WITH PRESSURE/VACUUM VALVE
N-266-444-0	88,247 Gallons	3020-05 D	1	185.00	185.00	A	88,247 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1204 WITH PRESSURE/VACUUM VALVE
N-266-445-0	101,348 Gallons	3020-05 E	1	246.00	246.00	A	101,348 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1205 WITH PRESSURE/VACUUM VALVE
N-266-446-0	102,041 Gallons	3020-05 E	1	246.00	246.00	A	102,041 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1206 WITH PRESSURE/VACUUM VALVE
N-266-447-0	101,637 Gallons	3020-05 E	1	246.00	246.00	A	101,637 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1207 WITH PRESSURE/VACUUM VALVE
N-266-448-0	101,750 Gallons	3020-05 E	1	246.00	246.00	A	101,750 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1208 WITH PRESSURE/VACUUM VALVE
N-266-449-0	88,281 Gallons	3020-05 D	1	185.00	185.00	A	88,281 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1211 WITH PRESSURE/VACUUM VALVE
N-266-450-0	88,526 Gallons	3020-05 D	1	185.00	185.00	A	88,526 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1212 WITH PRESSURE/VACUUM VALVE

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N-266-451-0	88,264 Gallons	3020-05 D	1	185.00	185.00	A	88,264 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1213 WITH PRESSURE/VACUUM VALVE
N-266-452-0	88,459 Gallons	3020-05 D	1	185.00	185.00	A	88,459 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1214 WITH PRESSURE/VACUUM VALVE
N-266-453-0	101,234 Gallons	3020-05 E	1	246.00	246.00	A	101,234 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1215 WITH PRESSURE/VACUUM VALVE
N-266-454-0	101,638 Gallons	3020-05 E	1	246.00	246.00	A	101,638 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1216 WITH PRESSURE/VACUUM VALVE
N-266-455-0	102,042 Gallons	3020-05 E	1	246.00	246.00	A	102,042 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1217 WITH PRESSURE/VACUUM VALVE
N-266-456-0	101,703 Gallons	3020-05 E	1	246.00	246.00	A	101,703 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1218 WITH PRESSURE/VACUUM VALVE
N-266-457-0	49,867 Gallons	3020-05 C	1	135.00	135.00	A	49,867 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1221 WITH PRESSURE/VACUUM VALVE
N-266-458-0	50,030 Gallons	3020-05 D	1	185.00	185.00	A	50,030 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1222 WITH PRESSURE/VACUUM VALVE
N-266-459-0	49,869 Gallons	3020-05 C	1	135.00	135.00	A	49,869 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1223 WITH PRESSURE/VACUUM VALVE
N-266-460-0	49,854 Gallons	3020-05 C	1	135.00	135.00	A	49,854 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1224 WITH PRESSURE/VACUUM VALVE
N-266-461-0	49,633 Gallons	3020-05 C	1	135.00	135.00	A	49,633 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1225 WITH PRESSURE/VACUUM VALVE
N-266-462-0	49,610 Gallons	3020-05 C	1	135.00	135.00	A	49,610 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1226 WITH PRESSURE/VACUUM VALVE
N-266-463-0	50,050 Gallons	3020-05 D	1	185.00	185.00	A	50,050 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1227 WITH PRESSURE/VACUUM VALVE
N-266-464-0	50,087 Gallons	3020-05 D	1	185.00	185.00	A	50,087 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1228 WITH PRESSURE/VACUUM VALVE
N-266-465-0	49,820 Gallons	3020-05 C	1	135.00	135.00	A	49,820 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1231 WITH PRESSURE/VACUUM VALVE
N-266-466-0	49,835 Gallons	3020-05 C	1	135.00	135.00	A	49,835 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1232 WITH PRESSURE/VACUUM VALVE
N-266-467-0	50,078 Gallons	3020-05 D	1	185.00	185.00	A	50,078 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1233 WITH PRESSURE/VACUUM VALVE
N-266-468-0	49,836 Gallons	3020-05 C	1	135.00	135.00	A	49,836 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1234 WITH PRESSURE/VACUUM VALVE

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N-266-469-0	49,640 Gallons	3020-05 C	1	135.00	135.00	A	49,640 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1235 WITH PRESSURE/VACUUM VALVE
N-266-470-0	49,603 Gallons	3020-05 C	1	135.00	135.00	A	49,603 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1236 WITH PRESSURE/VACUUM VALVE
N-266-471-0	50,080 Gallons	3020-05 D	1	185.00	185.00	A	50,080 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1237 WITH PRESSURE/VACUUM VALVE
N-266-472-0	50,093 Gallons	3020-05 D	1	185.00	185.00	A	50,093 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1238 WITH PRESSURE/VACUUM VALVE
N-266-473-0	25,422 Gallons	3020-05 C	1	135.00	135.00	A	25,422 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1241 WITH PRESSURE/VACUUM VALVE
N-266-474-0	25,512 Gallons	3020-05 C	1	135.00	135.00	A	25,512 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1242 WITH PRESSURE/VACUUM VALVE
N-266-475-0	25,381 Gallons	3020-05 C	1	135.00	135.00	A	25,381 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1243 WITH PRESSURE/VACUUM VALVE
N-266-476-0	25,495 Gallons	3020-05 C	1	135.00	135.00	A	25,495 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1244 WITH PRESSURE/VACUUM VALVE
N-266-477-0	25,403 Gallons	3020-05 C	1	135.00	135.00	A	25,403 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1245 WITH PRESSURE/VACUUM VALVE
N-266-478-0	25,501 Gallons	3020-05 C	1	135.00	135.00	A	25,501 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1246 WITH PRESSURE/VACUUM VALVE
N-266-479-0	25,422 Gallons	3020-05 C	1	135.00	135.00	A	25,422 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1247 WITH PRESSURE/VACUUM VALVE
N-266-480-0	25,414 Gallons	3020-05 C	1	135.00	135.00	A	25,414 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1248 WITH PRESSURE/VACUUM VALVE
N-266-481-0	25,414 Gallons	3020-05 C	1	135.00	135.00	A	25,414 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1249 WITH PRESSURE/VACUUM VALVE
N-266-482-0	25,299 Gallons	3020-05 C	1	135.00	135.00	A	25,299 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1250 WITH PRESSURE/VACUUM VALVE
N-266-483-0	25,532 Gallons	3020-05 C	1	135.00	135.00	A	25,532 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1251 WITH PRESSURE/VACUUM VALVE
N-266-484-0	25,633 Gallons	3020-05 C	1	135.00	135.00	A	25,633 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1252 WITH PRESSURE/VACUUM VALVE
N-266-485-0	25,565 Gallons	3020-05 C	1	135.00	135.00	A	25,565 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1253 WITH PRESSURE/VACUUM VALVE
N-266-486-0	25,442 Gallons	3020-05 C	1	135.00	135.00	A	25,442 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1254 WITH PRESSURE/VACUUM VALVE

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N-266-487-0	25,403 Gallons	3020-05 C	1	135.00	135.00	A	25,403 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1255 WITH PRESSURE/VACUUM VALVE
N-266-488-0	25,403 Gallons	3020-05 C	1	135.00	135.00	A	25,403 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1256 WITH PRESSURE/VACUUM VALVE
N-266-489-0	25,186 Gallons	3020-05 C	1	135.00	135.00	A	25,186 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1257 WITH PRESSURE/VACUUM VALVE
N-266-490-0	25,411 Gallons	3020-05 C	1	135.00	135.00	A	25,411 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1258 WITH PRESSURE/VACUUM VALVE
N-266-491-0	25,299 Gallons	3020-05 C	1	135.00	135.00	A	25,299 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1259 WITH PRESSURE/VACUUM VALVE
N-266-492-0	25,403 Gallons	3020-05 C	1	135.00	135.00	A	25,403 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1260 WITH PRESSURE/VACUUM VALVE
N-266-493-0	25,318 Gallons	3020-05 C	1	135.00	135.00	A	25,318 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1261 WITH PRESSURE/VACUUM VALVE
N-266-494-0	25,318 Gallons	3020-05 C	1	135.00	135.00	A	25,318 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1262 WITH PRESSURE/VACUUM VALVE
N-266-495-0	25,318 Gallons	3020-05 C	1	135.00	135.00	A	25,318 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1263 WITH PRESSURE/VACUUM VALVE
N-266-496-0	25,318 Gallons	3020-05 C	1	135.00	135.00	A	25,318 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1264 WITH PRESSURE/VACUUM VALVE
N-266-497-0	25,318 Gallons	3020-05 C	1	135.00	135.00	A	25,318 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1265 WITH PRESSURE/VACUUM VALVE
N-266-498-0	25,318 Gallons	3020-05 C	1	135.00	135.00	A	25,318 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1266 WITH PRESSURE/VACUUM VALVE
N-266-499-0	25,458 Gallons	3020-05 C	1	135.00	135.00	A	25,458 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1267 WITH PRESSURE/VACUUM VALVE
N-266-500-0	25,458 Gallons	3020-05 C	1	135.00	135.00	A	25,458 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1268 WITH PRESSURE/VACUUM VALVE
N-266-501-0	25,425 Gallons	3020-05 C	1	135.00	135.00	A	25,425 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1269 WITH PRESSURE/VACUUM VALVE
N-266-502-0	25,425 Gallons	3020-05 C	1	135.00	135.00	A	25,425 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1270 WITH PRESSURE/VACUUM VALVE
N-266-503-0	5,978 kBtu/hr	3020-02 G	1	815.00	815.00	A	150 HP FULTON BOILER WITH A FULTON 5.978 MMBTU/HR NATURAL GAS-FIRED BURNER AND FLUE GAS RECIRCULATION

Number of Facilities Reported: 1

Delicato Family Vineyards  
N-266  
Project #N-1073623

# Attachment B

## Exempt Equipment