



# CITY OF HEALDSBURG ZONING ADMINISTRATOR MEETING AGENDA

Meeting Date: June 23, 2026  
Time: 11:00 AM  
City Hall Conference Room One  
401 Grove Street, Healdsburg, CA 95448  
[www.healdsburg.gov](http://www.healdsburg.gov)

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## 1. CALL TO ORDER / INTRODUCTIONS

## 2. PUBLIC HEARING

### 2.a Minor Conditional Use Permit Application CUP-0003-2026 for the Ehret Wine Tasting Room at 44 Mill Street, Unit K

It is recommended that the Zoning Administrator approve Minor Conditional Use Permit Application CUP-0003-2026 for a wine tasting room at 44 Mill Street, Unit K, based on the suggested findings and subject to the attached recommended conditions of approval included in this report.

## 3. ADJOURNMENT

Ellen McDowell, Zoning Administrator

**Posting:** This agenda was posted on City bulletin boards and the City's website at least 72 hours prior to the meeting, in accordance with state law.

**Availability of Written Materials:** All written materials (e.g., staff reports, conditions) prepared for items on this agenda are available for public review at least 72 hours prior to the meeting at the Community Development Department at 401 Grove Street and on the City's website at [www.healdsburg.gov](http://www.healdsburg.gov). Written materials submitted after the posting of this agenda, but before the Zoning Administrator meeting, will also be made available for public review in the Community Development Department. If written materials are presented to the Zoning Administrator at the meeting, a copy will be made for public review at the meeting.

**Disabled Accommodations:** The City of Healdsburg will make reasonable accommodations for persons having special needs due to disabilities. Please contact Amanda Gray, Administrative Technician, at Healdsburg City Hall, 401 Grove Street, Healdsburg, California, 707-431-3393, at least 72 hours prior to the meeting, to ensure the necessary accommodations are made.

**Public Comments:** Persons speaking on items on this agenda are requested to provide their name, address and the subject of their comments. Comments are generally limited to three minutes, however additional time may be granted by the Zoning Administrator as appropriate, depending on the scope of the project.

**Appeals:** Anyone that does not agree with the Zoning Administrator's decision may appeal the decision to the Planning Commission, provided that a written appeal is filed within ten (10) calendar days from the date of the Zoning Administrator's action.



**CITY OF HEALDSBURG  
ZONING ADMINISTRATOR  
AGENDA STAFF REPORT**

**MEETING DATE:** June 23, 2026

**SUBJECT:** Minor Conditional Use Permit Application CUP-0003-2026 for the Ehret Wine Tasting Room at 44 Mill Street, Unit K

**PREPARED BY:** Jeff Fisher, Assistant Planner

**RECOMMENDED ACTION:**

It is recommended that the Zoning Administrator approve Minor Conditional Use Permit Application CUP-0003-2026 for a wine tasting room at 44 Mill Street, Unit K, based on the suggested findings and subject to the conditions of approval included as Attachment 1.

**SITE AND VICINITY DESCRIPTION:**

The project site is located on the south side of Mill Street in Unit K of a multi-unit business complex with a Mixed-Use zoning designation. The complex, referred to as “The Row,” includes a variety of business types such as restaurants, a bar, music and yoga studios, and a cannabis dispensary. Adjacent land uses include industrial to the west; the Vineyard Plaza shopping center to the north across Mill Street; and residential and commercial uses to the south and east. Unit K is a newly created 1,500 square-foot unit inside a larger unit currently housing a pizza restaurant and a bakery. Vehicle access is via driveways from Mill Street and Healdsburg Avenue which lead to a large parking lot for the various businesses in the center.

**PROJECT DESCRIPTION:**

The applicant, Ehret Winery, requests approval of a Minor Conditional Use Permit to establish a wine tasting room within an existing space in “The Row” commercial center located at 44 Mill Street, Unit K. In addition to wine tasting, the facility will also provide limited food service consisting of items such as cheese fondue, raclettes, chinois, bread, and charcuterie, without a need for a full commercial kitchen. The 1,500 square-foot tasting room will have a maximum of 25 seats for guests. An additional amenity will be a hi-fi music listening experience with interior music designed for clarity and quality at conversational volumes. There is no amplified live music or dancing being proposed. The hours of operation will be limited to 1:00 p.m. to 12:00 a.m. (Friday and Saturday), and 11:00 a.m. to 7:00 p.m. (Sunday, Wednesday, Thursday). There are no special events being proposed.

**GENERAL PLAN CONSISTENCY ANALYSIS:**

General Plan

The project site is designated Mixed Use (MU) in the Healdsburg 2030 General Plan. This designation provides for residential and non-residential uses, including retail, office, services, visitor accommodations, public and quasi-public uses when compatible with the overall purpose

and character of the designation, and similar and compatible uses that serve residents and/or visitors in a manner that does not undermine the role of the downtown as the commercial center of Healdsburg.

A wine tasting room is a retail and visitor-serving use consistent with the range of uses contemplated under the MU designation and furthers the following General Plan policies:

***Policy LU-C-5: Residential neighborhoods shall be protected from encroachments by undesirable non-residential uses.***

The tasting room will be located in an established commercial center with various service uses. The proposed hours of operation, maximum seating of 25 seats, and the proposed interior sound management will mitigate any impacts to the small number of residences in the project vicinity.

***Policy LU-D-3 and ED-B-5: Development outside the downtown shall not undermine its role as the commercial center of the city.***

The proposed tasting room is located outside the traditional downtown core. Its small scale and location in a commercial center are consistent with the intent of these policies. The use will serve both residents and visitors and would not undermine the downtown's role as the primary commercial center.

***Policy ED-A-4: Encourage businesses that generate revenues such as transient occupancy tax and sales tax.***

The proposed tasting room is a small, locally owned wine business that would generate sales tax revenues and contribute to the visitor-serving commercial activity of Healdsburg.

#### **LAND USE CODE CONSISTENCY ANALYSIS:**

LUC Section 20.08.155 Table 12 includes the permitted and conditionally permitted uses allowed in the MU zoning district. A tasting room is permitted in the MU zone subject to approval of a conditional use permit.

A tasting room is also subject to the requirements of LUC Section 20.20.075 *Alcoholic Beverage Establishments* discussed below. In addition to City permits and approvals, the proposed tasting room use also requires a Type 02 license from the State of California Alcoholic Beverage Control (ABC).

#### Locational Criteria

Pursuant to Land Use Code Section 20.20.075(J), the project site is consistent with the locational criteria for siting alcoholic beverage establishments in that the site is located in a commercial center not in close proximity to residential buildings or residentially zoned properties; churches; schools; hospitals; and/or public playgrounds. There are other businesses in the vicinity which serve alcohol, such as restaurants, bars, markets, and wine tasting rooms. The proposed use will offer wine service in the same manner as the other businesses in the vicinity which offer on-site consumption of alcoholic beverages. No amplified music or amusement activities are proposed with this application. Therefore, approval of the application would be consistent with the provisions of Land Use Code Section 20.20.075.

ABC Licensing

Upon approval of the use permit, the applicant will be required to obtain a Type 02 (Winery) license from the State Alcoholic and Beverage Control Department prior to occupation and operation at the site. The Type 02 license permits the applicant to sell flights or samples and allows the sale of wine for off-site consumption. A City business license will also be required prior to commencing operations.

Off-Street Parking

Pursuant to LUC Section 20.16.150 Table 17, the parking requirement for a tasting room is one parking space for every three seats in the venue. The proposed tasting room will have a maximum of 25 seats which equates to eight parking spaces required for the use. The commercial center currently has 122 parking spaces. Only a small number of those spaces are specifically designated for a certain business (Jane Dispensary and Acre Pizza). The remainder of the spaces are available for parking for any other business in the center. With information provided by the property owner, staff analyzed the required number of parking spaces for each business in the center based on either square footage of the primary use, or by the number of seats for restaurant, bar, and tasting room uses. The total required number of spaces for the existing uses is 107 spaces. This total includes the proposed tasting room requirement. As such, there is adequate parking available for the proposed tasting room, consistent with the standards of the LUC.

Improvements

Improvements to the building will include interior tenant improvements and minor exterior improvements which will require approval of building permits. There are no building additions or height increases being proposed. Additionally, all new signage will require a City approved sign permit.

**FINDINGS:**

Pursuant to Land Use Code section 20.28.165, the following findings must be made in order to approve a conditional use permit application. A summary of the project's consistency with each finding is provided below.

1. *The proposed location and operation of the conditional use is in accord with the Healdsburg General Plan and any applicable planned development, specific or area plan.*

The project site is designated Mixed Use (MU) in the Healdsburg 2030 General Plan. A wine tasting room is a visitor-serving retail use consistent with the range of uses contemplated under the MU designation, which provides for retail, office, services, and similar uses that serve residents and visitors. The proposed use supports the General Plan policies that encourage commercial services for residents and visitors, promote businesses that generate sales tax revenues, and recognize wine tasting facilities as an expected component of Healdsburg's visitor economy. The project is small in scale, locally-owned, and located within an established commercial center. As such, the proposed use is consistent with the Healdsburg 2030 General Plan.

2. *The proposed conditional use will comply applicable provisions of the Land Use Code.*

A wine tasting room is a conditionally permitted use in the MU zoning district subject to the specific use regulations of LUC Section 20.20.075 (Alcoholic Beverage Establishments). The proposed use and site improvements comply with the applicable development standards of the MU district. On-site parking is provided consistent with the parking standards included in LUC Section 20.16.150 Table 17. As conditioned, the proposed use is consistent with the applicable standards of the Healdsburg Municipal Code.

3. *The proposed location and operation of the conditional use and the conditions under which it would be operated or maintained will not be detrimental to the public health, safety or welfare or materially injurious to properties or improvements in the vicinity.*

The proposed wine tasting room is a small-scale, visitor-serving use located within an established commercial center. The primary operational concerns with the proposed use (concentration of guests, noise) are addressed through conditions of approval that limit hours of operation to 1:00 p.m. to 12:00 a.m. (Friday and Saturday), and 11:00 a.m. to 7:00 p.m. (Sunday, Wednesday, Thursday), with a maximum of 25 seats in the building. The operation will be subject to the City's Noise Ordinance (HMC Chapter 9.32). The applicant is also required to maintain a responsible manager on the premises at all times, ensure all employees complete ABC-recognized responsible beverage service training, and take reasonable practical steps to reduce disruptions resulting in noise complaints. As conditioned, the proposed tasting room will not be detrimental to public health and safety and will not be materially injurious to uses, properties, or improvements in the vicinity.

#### **ENVIRONMENTAL REVIEW:**

The project is categorically exempt from the California Environmental Quality Act (CEQA) pursuant to CEQA Guidelines Section 15301 (Existing Facilities), which applies to the operation, permitting, leasing, licensing or minor alteration of existing private structures involving negligible or no expansion of existing or former use. The project consists of a Conditional Use Permit to allow a tasting room within an existing commercial space located at 44 Mill Street. The project does not involve the construction of new buildings, expansion of the existing structure, or substantial site modification, and any improvements will be limited to minor interior tenant improvements within the existing building footprint.

#### **FISCAL IMPACT:**

The proposal is a privately funded development project that does not involve the use of public funds.

#### **PUBLIC COMMENTS:**

As of the date of this report, the City has not received any public comments on this application.

#### **ATTACHMENTS:**

1. Recommended Conditions of Approval
2. Project Narrative from Applicant
3. Plan Set

**Conditions of Approval**  
Minor Conditional Use Permit CUP-0003-2026  
Ehret Tasting Room – 44 Mill Street, Unit K  
June 23, 2026

**Community Development Department**

1. This conditional use permit allows the on-site sale and consumption of wine and the off-site retail sales of wines in accordance with the applicant's project statement (Attachment 2) submitted with the application dated April 23, 2026. The hours of operation of the tasting room are limited to 1:00 p.m. to 12:00 a.m. (Friday and Saturday), and 11:00 a.m. to 7:00 p.m. (Sunday, Wednesday, Thursday). The maximum number of seats in the room shall not exceed 25 seats.
2. This approval shall lapse and become void one year following the date on which the conditional use permit became effective unless the operation is commenced during such time or a time extension is approved by the Community Development Director.
3. This conditional use permit shall be suspended automatically upon violation of any applicable provision of the Healdsburg Land Use Code or any of these conditions and may be revoked by the Planning Commission as provided by Land Use Code Sections 20.20.075 and 20.28.195.
4. Prior to commencing wine service operations, the business owner shall acquire a City of Healdsburg Business License.
5. Prior to commencing wine service operations, the business owner shall obtain a Type 02 license from the California Department of Alcoholic Beverage Control (ABC).
6. Prior to commencing operations, the business owner shall obtain a letter of public convenience and necessity from the City for delivery to the ABC.
7. Amplified and/or outdoor music at the site is strictly prohibited.
8. As an Alcoholic Beverage Establishment, the tasting room is subject to the requirements of HMC 20.20.075, including but not limited to the following:
  - A responsible manager or designated employee shall be on the premises at all times during business hours.
  - All employees shall complete an ABC-recognized responsible beverage service training program prior to commencement of operations, or within 90 days of hire. Certificates of completion shall be kept on the premises and available for inspection upon request.
  - The permittee shall comply with all applicable ABC laws and regulations. Suspension of the ABC license may constitute grounds for review or revocation of this Conditional Use Permit.
  - If complaints are received regarding noise disruption, the permittee shall take reasonable and practical steps to reduce the disruptions and to ensure compliance with the City's Noise Ordinance (HMC Chapter 9.32). Said steps may include, but are not limited to, the

reduction of the number and/or volume of microphones, amplifiers and speakers; the installation of certain physical improvements designed to attenuate noise generation; and/or a reduction in operating hours or the number of special events.

9. A conditional use permit issued for an alcoholic beverage establishment use that is subsequently abandoned, and replaced by another use, may be revoked consistent with the provisions of HMC 20.28.195. The owner or operator of an alcoholic beverage establishment shall notify the City when the business use ceases operating.
10. A tenant improvement building permit is required for construction within the interior of the building.
11. If the occupant load is over 49, then 2 exits would be required.
12. The doors opening into the hallway between the bathrooms and the offices are required to swing into the rooms, not the hallway or the hallway enlarged.
13. A grease interceptor is required for the cooking area.
14. An approved plan from Sonoma County Environmental Health is required prior to issuance of the TI permit.
15. When the permit is applied for the proposed furniture and/or tables and chairs, they will need to be located on the floor plan.

### **Public Works Department**

With the submittal of the subsequent building permit, the Applicant will be required to complete the following:

1. On plans submitted for construction permits, show installation of a grease trap per plumbing code standards or confirm one already exists for the site, per plumbing code standards, and ensure the kitchen waste is plumbed to the grease trap.
2. The site is currently billed at medium strength sewer. Winery tasting rooms are billed at medium strength sewer waste. No change is needed for sewer strength billing.

### **Fire Department**

The Fire Department has no objection to conditional approval of CUP-0003-2026, subject to the following conditions, which the applicant shall acknowledge in writing as a condition of CUP issuance:

1. **C-1. Detailed cooking operations narrative required at TI.** Prior to or with the Tenant Improvement building permit application, the applicant shall submit a written cooking

operations narrative identifying each menu item, the specific appliance used, the typical cooking method (poach, melt, sear, roast, grill, fry, etc.), the daily/weekly frequency of operation per appliance, and an explicit list of cooking methods that will NOT be performed. The narrative shall be signed by the operator.

2. **C-2. Hood and suppression determination at TI.** Based on the cooking operations narrative and the final equipment schedule, the Fire Marshal will make a written determination as to whether a Type I hood with Class K wet-chemical suppression (compliant with CFC 904.13 and NFPA 96), a Type II hood, a listed UL 710B factory-built recirculating system, or no hood is required. The applicant shall design and install ventilation and fire suppression in accordance with that determination. Appliance-specific listed ventless solutions (e.g., Rational UltraVent / UltraVent Plus on the iCombi) shall be substantiated with manufacturer listing documentation.
3. **C-3. Acknowledged scope limitation; no scope creep without re-review.** Approval of the CUP and TI based on a limited cooking program does not authorize any expansion of cooking operations beyond the operations described in the narrative submitted under C-1. Any expansion of cooking methods (including but not limited to introducing grilling, searing, frying, roasting, or charbroiling on any appliance) shall require advance written approval from the Fire Marshal and may require installation of additional ventilation and fire suppression. The applicant shall execute an acknowledgement to this effect at CUP issuance.
4. **C-4. Sprinkler system update.** The existing NFPA 13 fire sprinkler system shall be modified by a C-16 licensed contractor as required to reflect the as-built tenant configuration, including any added walls, ceiling changes, hood enclosures, or storage racks. Sprinkler shop drawings shall be submitted for Fire Department review prior to ceiling close-in.
5. **C-5. Open-flame tableside devices.** If gel-fuel, alcohol, or solid-fuel burners (e.g., for traditional fondue caquelons or fondue chinoise pots) are used at patron tables, the applicant shall provide a written tableside open-flame protocol addressing fuel storage, fuel transfer, refueling restrictions, and Class K / portable extinguisher placement, for review at TI. Bulk fuel storage and on-site refueling shall comply with CFC Chapter 57.
6. **C-6. Standard fire and life-safety items at TI.** Final design and installation of fire alarm/notification appliances (as required for the determined occupancy), portable fire extinguishers (including Class K within 30 ft. of any cooking appliance producing grease-laden vapors per CFC 906), exit signage, emergency illumination, and address identification, shall be reviewed and approved at TI building permit.
7. **C-7. Acoustic treatment and sound-deadening materials.** The narrative places significant emphasis on acoustic treatment of the interior to support the hi-fi listening concept, including absorptive and diffusive finishes, acoustic panels, soft furnishings, and wall/ceiling treatments. All acoustic and sound-deadening materials installed within the tenant space — including but not limited to wall and ceiling panels, fabric-wrapped absorbers, foam, mineral wool, mass-loaded vinyl, drapery, and any decorative or architectural treatments — shall comply with the flame-spread and smoke-developed index requirements of CBC Chapter 8 and CFC Chapter 8

for the final occupancy classification (typically Class A or Class B interior finish, with smoke-developed index not greater than 450, per ASTM E84 / NFPA 255). Decorative materials and acoustic treatments not meeting these ratings shall not be installed. Manufacturer cut sheets, listings, and flame-spread certifications for all acoustic materials shall be submitted with the TI building permit, and field-applied coatings (where used to achieve a rating) shall be applied per the listing. Where acoustic treatment is installed within or adjacent to the cooking area, materials shall additionally be evaluated for grease/moisture exposure and cleanability.

8. **C-8. Emergency vehicle and Fire Department access.** Existing emergency vehicle access (EVA) and Fire Department access serving 44 Mill Street and the surrounding tenancies is already constrained by the narrow drive apron, on-street parking, and the shared circulation area serving multiple commercial suites and adjacent parcels. This project shall not, at any time, reduce, encroach upon, obstruct, or otherwise impair existing fire apparatus access, hydrant access, Fire Department Connection (FDC) access, or required exterior exit-discharge paths to this site or to any neighboring business. Compliance with CFC Chapter 5 and CFC 503.4 (obstruction prohibited) shall be maintained at all times during construction and operation. The applicant shall not place, permit, or authorize the placement of outdoor seating, planters, stanchions, A-frame or sandwich-board signage, valet or rideshare staging, delivery-vehicle staging, patron queuing, temporary tents or canopies, refuse containers, or special-event setups in any location that encroaches on required fire-access width, fire-lane signage clear zones, hydrant clearance, or FDC access. Any proposed exterior change with potential access implications — including but not limited to signage, dumpster relocation, outdoor service elements, or special events — shall be submitted to the Fire Marshal for review and written approval in advance. The applicant shall be responsible for ensuring its employees, vendors, contractors, and patrons comply with this condition.
  
9. **C-9. Health Department and ABC.** Compliance with this memorandum does not relieve the applicant of independent obligations to obtain Sonoma County Public Health approvals and California Department of Alcoholic Beverage Control licensure, both of which are conditions precedent to commencement of operations.



**E H R E T**

# **Ehret Family Winery Project Proposal**

*An Agricultural & Cultural Extension of Our Estate*



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Prepared by Mat Humphrey

# Use Permit Application Project Description

## 44 Mill Street, Healdsburg, California

### 1. Executive Summary; Purpose and Scope

The purpose of this Executive Summary is to describe (a) the land use entitlement requested from the City of Healdsburg (the "City") under the City's zoning and permitting framework, and (b) the separate and independent alcoholic beverage licensure required from the California Department of Alcoholic Beverage Control ("ABC") as a condition precedent to any lawful sale or service of alcoholic beverages at the project site. This Executive Summary is intended to be used as a concise, legally operative project description within a City use permit application and related entitlement materials, and shall be interpreted to require full compliance with all applicable City approvals and all applicable State of California alcoholic beverage laws and regulations.

### 2. Requested City Entitlement; Use Permit for Alcohol Service and Ancillary Food Service

The applicant seeks approval for the establishment and operation of a wine-centric, agricultural hospitality use within an existing 1,500 square-foot commercial tenant space at 44 Mill Street. The project is conceived as an interior-only hospitality space emphasizing estate-produced wines, agricultural education, and cultural craftsmanship. The venue introduces guests to the broader working landscape of the applicants' ranch through a farm-to-table hospitality model featuring products grown and produced on the estate, including wine, olive oil, honey, cattle, and truffles. These elements are integrated into a curated, historically grounded hi-fi listening experience centered on vinyl records. The overall environment is designed to be calm, conversational, and low-intensity, and is not intended to function as a nightlife or entertainment venue. The space is designed to accommodate a mix of seated and standing patrons in a controlled, low-intensity environment. While seating will be provided, patrons may stand, circulate, and socialize, consistent with occupancy limits and ADA requirements.

The Use Permit request is further informed by the City's pre-application one-stop process, which provides preliminary guidance and identifies that additional approvals may be required from other agencies, including ABC and Sonoma County Public Health, and that final requirements and fees will be determined upon submittal and City review of a complete application. , , . Accordingly, the applicant's request for a Use Permit is expressly conditioned upon (and shall not be construed to supersede) compliance with all applicable City development standards, building and fire/life-safety requirements, operational conditions imposed by the City as part of the Use Permit, and any other permits or approvals required by the City for the remodel, occupancy, and operation of the Premises.

### 3. Required State Licensure; California Department of Alcoholic Beverage Control

Separate from, and in addition to, the City's Use Permit, the applicant acknowledges and agrees that the sale, service, and/or furnishing of alcoholic beverages at the Premises is unlawful unless and until the applicant obtains and maintains, in good standing, all required ABC licensure and approvals applicable to the proposed alcohol service (the "ABC License"). The applicant further acknowledges that ABC licensure is a State regulatory requirement independent of City land use authorization, and that City approval of the Use Permit does not itself authorize alcohol sales or service absent the ABC License. The City's One-Stop meeting materials expressly identify ABC as an agency that may require additional approvals/permits for the project, and provide ABC contact information for licensing coordination.

The applicant shall be solely responsible, at its cost, for: (a) determining the appropriate ABC License type(s) for the proposed operations; (b) timely filing and prosecuting the ABC License application(s); (c) satisfying all ABC conditions, posting, notice, and operational requirements; and (d) maintaining the ABC License in continuous good standing throughout the term of operations at the Premises. The applicant shall not commence alcohol service at the Premises unless and until the ABC License is issued and effective, and shall immediately suspend alcohol service upon any suspension, revocation, lapse, or other loss of effectiveness of the ABC License.

## 1. Proposal

The applicant, Alex Ehret, on behalf of the business owners Christian and Alex Ehret and in coordination with the property owner, Mat Humphrey, seeks approval of a new use permit for the establishment and operation of a wine centric, agricultural hospitality use at 44 Mill Street, Healdsburg, California 95448. The proposed use will occupy an existing, sprinklered commercial tenant space of approximately 1,500 square feet and will operate as a highly controlled, low impact extension of the Ehret family's working ranch and winery located outside the city limits.

The project is conceived as an interior only, reservation focused hospitality space that emphasizes estate produced wines, agricultural education, and cultural craftsmanship. The venue will introduce guests to the broader working landscape of the applicants ranch vineyard, trufferie, olive orchard, bee and honey production, cattle, and gardens while providing a curated, historically grounded hifi listening experience centered on vinyl records. The listening concept is inspired by traditional Japanese listening room precedents and is explicitly designed as a conversational, seated, and contemplative environment rather than a nightlife or entertainment venue.

At its core, the project seeks to thoughtfully reinterpret what a wine focused hospitality experience can be in Healdsburg by creating an environment that is:

- Educational, with a focus on agricultural stewardship and land based practices;

- Fresh and innovative, integrating sound, design, wine, and food in a disciplined manner;
- Community oriented and small-scale, with a maximum of approximately 25 interior seats; and
- Aligned with Healdsburg's long-term values regarding high-quality wine, food, and art.

Food service will be limited in scope and will reflect the owners California farm to table and European heritage, centering on communal, low maintenance offerings such as cheese fondue, raclette, and fondue chinois. The intent is to encourage shared experiences and slow, convivial dining rather than to operate as a full-service restaurant with high intensity kitchen operations, extended hours, or rapid customer turnover.

The proposed operational model will emphasize:

- Strictly interior use;
- Controlled occupancy;
- Defined, modest hours of operation;
- Carefully managed interior sound levels and substantial sound containment; and
- Compatibility with surrounding uses in the Mill Street area and the broader downtown Healdsburg context.

No building expansion or ground up construction is proposed. The project consists of an interior remodel of the existing space, with minor tenant improvements to accommodate seating, back-of-house service functions, storage, and acoustically oriented interior design. Exterior changes, if any, will be limited to signage and minor facade adjustments consistent with City standards.

The requested use permit will authorize:

1. Establishment of a wine-centric hospitality space with alcohol service and limited food service in the existing 1,500 square foot tenant space at 44 Mill Street; and
2. Operation of a small scale, interior-only hifi listening room in conjunction with the wine and food service, subject to occupancy, hour, and noise controls ensuring neighborhood compatibility.

No modification of existing zoning designations is requested. The proposal is for authorization of a new conditional use within the current zoning framework applicable to 44 Mill Street, subject to the City's standard conditions of approval.

## 2. Constraints Analysis

### 2.1 Project Site

The project site is located at 44 Mill Street, Healdsburg, California 95448, within the developed urban fabric of the City. The subject tenant space comprises approximately 1,500 square feet within an existing commercial building. The building is currently improved for commercial use, is equipped with a fire sprinkler system, and has at least one code compliant exit door as presently configured. There is no existing active use within the subject tenant space; the existing use is effectively vacant/nonactive, and the application proposes a new commercial hospitality use.

The site is fully urbanized. All essential urban services, including municipal water, sewer, electric, and fire protection, are available and in place. No new structures, additions, or changes in building footprint are proposed as part of this application. The project consists exclusively of interior remodel and minor tenant improvements.

### 2.2 Surrounding Uses

The property is located in the Mill Street area of Healdsburg, a mixed commercial and, in some locations, mixed commercial residential context near the downtown core. Surrounding parcels are characterized by a blend of:

- Commercial and service-oriented uses;
- Hospitality and food and beverage facilities; and
- Office and other low intensity commercial activity, with some residential uses present within walking distance in the broader area.

Unlike a rural production winery environment, the 44 Mill Street site is within an existing pedestrian oriented, smallscale urban setting with established traffic patterns and public services. Potential sensitive receptors in the general area include nearby residences, lodging facilities, and other hospitality uses; however, the proposed use is specifically designed and conditioned as an indoor, small scale, seated activity with tightly managed hours and occupancy.

The proposed interior only hospitality use is compatible with the surrounding commercial context and is materially less intense than many potential alternative commercial uses in comparable tenant spaces, especially those involving live entertainment, extended nighttime operations, or high customer turnover.

## 2.3 Easements and Utilities

The subject building is located within an already developed block with existing public rights of way. Any existing easements affecting the property are expected to be for utilities, access, and similar standard urban infrastructure. The project does not propose any exterior site work, changes to building footprint, or modifications within any public or private easement areas.

All necessary utilities (water, sewer, electricity, gas, and communications) are currently available at the site. The proposed use will rely on existing utility connections, with potential minor adjustments within the interior premises for kitchen adjacent equipment, lighting, and audio systems.

No changes to public easements or utility service corridors are proposed or required as part of this use permit application. Should the City's development review identify any utility or access easements that require adherence to specific restrictions, the applicant will design all tenant improvements to remain in full compliance with such restrictions, consistent with best practices for commercial tenancy in urban buildings.

## 2.4 Covenants and Restrictions

The applicant is not aware of any privately imposed covenants, conditions, or restrictions (CC&Rs) that would preclude a smallscale restaurant/food and alcohol service use in the existing commercial building at 44 Mill Street. The property is not known to be subject to agricultural contracts (such as Williamson Act contracts) that typically apply to rural, agricultural land.

Any existing CC&Rs applicable to the multitenant building or parcel will be honored by the applicant. To the extent the property owner or City identifies any recorded covenants or restrictions, the applicant will either:

1. Demonstrate that the proposed use is consistent with such covenants and restrictions; or
2. Seek any necessary approvals, consents, or modifications from the parties responsible for such restrictions, as applicable, prior to commencement of operations.

## 2.6 Waterways and Drainage

The 44 Mill Street property is part of a fully developed urban block. No natural watercourses, creek channels, or designated riparian corridors traverse the subject tenant space or immediately adjacent areas in a manner that would be affected by interior remodeling activities.

All stormwater conveyance and drainage infrastructure serving the building is existing and designed pursuant to City standards. The project will not:

- Disturb soil outside the building envelope;
- Modify existing storm drain facilities; or
- Increase impervious surface area.

Accordingly, the proposed use is not anticipated to result in any change to existing drainage patterns, stormwater runoff volume, or water quality conditions. To the extent any tenant improvement requires minor plumbing modifications, such work will be limited to interior piping and fixtures and will comply with the City's plumbing and stormwater management requirements.

## **2.7 Vegetation**

The project site consists solely of an existing commercial building and associated paved or built hardscape. There is no onsite natural habitat or significant landscaping proposed to be removed or altered as part of the project.

Any existing streetscape landscaping or public realm plantings within the Mill Street right of way will remain undisturbed. If, in coordination with the City, minor improvements to planting or streetscape elements are deemed appropriate (for example, to better integrate entry signage or improve pedestrian amenity), such improvements would be designed with drought tolerant and regionally appropriate plant species consistent with City standards.

## **2.8 Tree Protection**

No removal of trees is proposed or anticipated as part of the interior remodel and use permit request. All existing street trees and any trees located on or adjacent to the property will remain in place. No excavation or exterior construction within tree root zones is contemplated.

If, during final design or building permit review, any work is identified in the vicinity of existing trees, the applicant will comply with all applicable City tree protection standards, including:

- Installation of protective fencing around root zones;
- Prohibition on stockpiling, vehicle parking, or material storage within tree driplines; and
- Implementation of erosion and sediment control as required for any permitted ground disturbance.

## 2.9 Noise

The proposed use is specifically designed to be low impact with respect to noise. Key characteristics include:

### 1. Interior Only Operations:

All patron activities, including wine service, food service, and the hifi listening experience, will occur entirely within the interior of the 1,500 square foot tenant space. No amplified outdoor sound.

### HiFi Listening Room Concept:

The hifi listening element is modeled on Japanese listening room traditions, which emphasize seated, attentive listening at moderate levels in an acoustically tuned interior space. Sound systems will be designed for clarity and quality at conversational volumes, not for high decibel output. The venue will not operate as a music performance space, nightclub, bar with live entertainment, or dance venue.

### 3. Sound Containment and Interior Treatment:

Interior design will include acoustically absorptive finishes and layouts that minimize sound transmission through walls and ceilings. To the extent necessary, the applicant will incorporate additional sound attenuation measures (e.g., insulation, sealed penetrations, appropriate glazing) to ensure compliance with applicable City noise standards at the property line and at any adjacent occupied spaces.

### 4. Hours and Occupancy Controls:

Operating hours will be defined and limited (see Section 4 below), thereby constraining potential nighttime noise impacts. Occupancy is capped at approximately 25 seated guests, further reducing activity related noise.

Given these operational constraints and physical design measures, noise associated with the proposed use is expected to be materially lower than many typical restaurant, bar, or entertainment uses in similar urban settings. The project will comply with all applicable noise ordinances and conditions of approval imposed by the City.

## **2.10 Hazards**

The project involves the tenant improvement of an existing, sprinklered commercial space. No new building construction, grading, or changes to building footprint are contemplated. The primary relevant hazard considerations include:

### **1. Seismic Safety:**

The existing building is subject to applicable California Building Code (CBC) seismic standards appropriate to its construction era and any subsequent upgrades. Any structural modifications triggered by tenant improvements will comply with current CBC requirements, thereby ensuring appropriate mitigation of seismic shaking hazards.

### **2. Fire and Life Safety:**

The building is equipped with a fire sprinkler system. All proposed work will be reviewed for compliance with the California Fire Code (CFC) and applicable City of Healdsburg fire and life safety requirements, including means of egress, emergency lighting, occupancy classification, and fire alarm/notification systems.

### **3. Hazardous Materials:**

The proposed use does not entail manufacturing, industrial processes, or storage of significant quantities of hazardous materials. Alcoholic beverages and limited food service ingredients will be stored in quantities typical for small hospitality operations and managed in accordance with applicable health, safety, and fire codes.

### **4. Flooding, Wildfire, and Other Natural Hazards:**

As an urban infill tenant space within the City's core, the site is not anticipated to be subject to extraordinary wildfire hazard, landslide risk, or other rural environmental hazards. Any applicable floodplain or hazard overlays affecting Mill Street will be addressed through compliance with City building and fire codes.

No new or unusual hazard conditions are introduced by the proposed project beyond those ordinarily associated with small-scale food and beverage service in existing commercial structures.

## **3. Proposed Project**

### **3.1 Proposed Land Uses**

The proposed project will establish the following integrated land uses within the 1,500 square foot tenant space:

#### **1. Wine Centric Hospitality Use:**

A seated, educationally oriented wine hospitality venue serving estate wines produced at the applicants ranch and winery, combined with interpretation of the estates agricultural activities.

**2. Alcohol Service Use:**

Onsite sale and service of wine (and potentially limited related alcoholic beverages, subject to ABC licensing) in conjunction with the hospitality experience. The project will obtain and operate under the appropriate California Department of Alcoholic Beverage Control license.

**3. Limited Restaurant/Food Service Use:**

Provision of small, shared, low maintenance food offerings (e.g., cheese fondue, raclette, fondue chinois, charcuterie and cheese boards) to complement the wine and listening experience. The food program is intentionally constrained, focused on communal sharing rather than full restaurant operations.

**4. Interior HiFi Listening Room Use:**

A curated, seated listening experience featuring vinyl recordings from the owners collection, focusing on discovery and cultural craftsmanship. The listening function is integrated with the wine and food service, not a standalone entertainment venue.

No retail sales independent of the hospitality experience, no manufacturing, and no standalone bar or nightclub use is proposed. The uses requested are consistent with the restaurant/food service and alcohol service categories identified in the City's property development questionnaire for 44 Mill Street.

### **3.2 Setbacks**

The project does not propose any new buildings, additions, or changes to the existing building envelope. As such, existing setbacks as established by the buildings current configuration and the City's adopted zoning standards will remain unchanged.

Any minor exterior improvements (such as signage) will comply with applicable setback and encroachment requirements and will be reviewed by City staff during building permit and sign permit processing.

### **3.3 Heights**

No changes are proposed to the height of the existing building. All work is limited to the interior of the 1,500 square foot tenant space and minor, if any, exterior modifications that do not alter building height, roofline, or massing.

### **3.4 Lot Coverage**

The project will not increase lot coverage. No additions to the building footprint or new site structures are proposed. Lot coverage will remain as presently developed.

### **3.5 Hours of Operation**

Final hours of operation will be established in consultation with the City to ensure compatibility with surrounding uses. The applicant anticipates modest, primarily daytime and evening operation, for example:

- Sunday, Wednesday, Thursday: 11:00 AM – 7:00 PM
- Friday and Saturday: 1:00 PM – 12:00 AM
- Earlier hours may be accommodated by appointment or reservation only

These hours balance daytime wine-focused hospitality with limited evening operations and will be subject to final approval and conditions established by the City.

The applicant is amenable to, and expects, specific conditions of approval limiting hours of operation, with later hours (if any) subjected to additional review and justification to ensure neighborhood compatibility.

### **3.6 Employees**

The proposed operation will require a modest staff complement appropriate to a small, reservation driven hospitality space, anticipated to consist of:

- Owners/operators (Christian and Alex Ehret) or their direct management designee(s);
- A limited number of front-of-house staff (host, wine service staff, operations support); and
- Minimal back-of-house personnel given the constrained food program.

Total onsite employees during a typical operating shift are expected to be limited, consistent with the 25 seat capacity and the focus on a controlled, prebooked experience. Final staffing numbers will be refined as part of building permit and business license review.

### **3.7 Storage Areas**

All storage will be internal to the tenant space and will include:

- Secure storage for wine and related beverages;
- Storage for nonperishable food, tableware, linens, and supplies;
- Limited cold storage consistent with the modest food program;
- Storage and secure housing for audio equipment and vinyl records; and
- Storage for cleaning supplies and waste receptacles.

No exterior storage is proposed. All storage areas will comply with fire, building, and health codes, and will be organized to maintain clear egress paths and compliance with maximum occupancy and accessibility requirements.

### **3.8 Visitors**

The project is designed for small groups of visitors, primarily via reservation. Key parameters include:

- Maximum seating of approximately 25 interior seats as indicated in the property questionnaire;
- Seated, table oriented use;
- Anticipated visiting patterns based on appointment/reservation blocks rather than high volume walk-in traffic;
- Focus on extended, experiential visits rather than quick service or high turnover.

The number of daily visitors will thus be limited by both the seat count and the reservation model. The visitor profile is consistent with a small, high quality hospitality venue integrated into Healdsburg broader wine and culinary tourism environment.

### **3.10 Food Service**

Food service is intended to be clearly ancillary to the wine and listening experience and to remain modest in both menu and scale. The program will include:

- Communal, shareable dishes such as cheese fondue, raclette, and fondue chinois with heavy emphasis on farm to table;
- Occasional accompaniment such as bread, charcuterie, and cheese boards;
- Limited reheating, melting, and light preparation activities as appropriate to these dishes, without a full commercial kitchen line; and
- Service patterns oriented toward relaxed, seated, extended experiences rather than rapid, high-volume dining.

No extensive grill lines, or high capacity exhaust and grease systems are anticipated. If required by the Sonoma County Health Department or City building officials, the applicant will install appropriately scaled ventilation, grease management, and food storage/handling facilities commensurate with the limited food service program.

Food service operations will comply with:

- All Sonoma County Public Health permits and requirements;
- City of Healdsburg building, fire, and mechanical codes; and
- Any additional conditions of approval related to health and safety.

## 311 Circulation Plan

### 3.11.1 Site Access and Circulation

Patrons will access the tenant space directly from the public sidewalk along Mill Street or from any internal circulation corridors serving the building, as applicable. The venue will be fully accessible to pedestrians and will be designed to comply with applicable Americans with Disabilities Act (ADA) and California Building Code accessibility requirements.

Internal circulation within the tenant space will:

- Provide clear, unobstructed paths to all exit doors;
- Accommodate the seated arrangement of 25 guests and staff circulation; and
- Provide ADA compliant accessible routes, maneuvering clearances, and seating accommodations.

No changes to public rights of way or offsite circulation patterns are proposed. The project is expected to integrate seamlessly into existing pedestrian and vehicular circulation patterns in the downtown area.

### 3.11.2 Traffic Generation

Given the limited seat count (approximately 25 seats), the reservation oriented model, and the small scale nature of the use, traffic generation is expected to be modest. Patrons may arrive on foot from nearby hotels and accommodations, by bicycle, or by personal vehicle utilizing existing public parking facilities.

The number of daily vehicle trips associated with the project is anticipated to be significantly lower than trip generation associated with more intensive restaurant or entertainment uses of a similar square footage. Should the City deem it necessary, the applicant will cooperate in providing data or supporting information to demonstrate that project related traffic will not adversely affect Mill Street or the surrounding circulation network.

### 3.11.3 Parking

The project will utilize existing parking resources serving the building and the downtown area, including:

- Any onsite or offstreet parking provided with the subject property; and
- Public parking spaces and lots in the vicinity of Mill Street.

Given the small occupant load (25 seats plus a modest staff), the parking demand generated by the project is expected to be manageable within the existing parking supply and typical downtown utilization patterns. If required, the applicant will work with the City to evaluate available parking, assess peak demand periods, and, if necessary, consider strategies such as:

- Encouraging pedestrian and bicycle access;
- Coordinating reservations to stagger arrival and departure times; and
- Providing information to guests regarding public parking locations.

### **3.11.4 Loading Areas**

No dedicated truck loading docks or exterior loading areas are proposed. Deliveries (e.g., of wine, food ingredients, and supplies) will be scheduled at off-peak times and managed through existing service access consistent with standard practice for small downtown food and beverage establishments.

### **3.11.5 Transit**

Patrons may also access the venue via existing public transit services available within Healdsburg and Sonoma County. While specific routes and schedules are managed by Sonoma County Transit and other agencies, the urban location of 44 Mill Street supports multimodal access including walking, cycling, and transit.

## **4. Utilities and Services**

### **4.1 Water Supply**

The existing building at 44 Mill Street is presently served by the City of Healdsburg municipal water system. The proposed use will not significantly increase water demand beyond what is typically associated with a small restaurant and wine service venue of 1,500 square feet. Water uses will include:

- Domestic water for restrooms and hand washing;

- Limited kitchen and food preparation uses; and
- General cleaning and sanitation.

All plumbing work associated with tenant improvements will be performed in compliance with the California Plumbing Code and City standards. Given the modest scale of the operation, the existing water service is expected to be adequate; any necessary meter or service upgrades will be determined during building and utility review.

## **4.2 Sewage Disposal System**

The building is connected to the City's municipal sewer system. Wastewater flows associated with the proposed use will consist primarily of:

- Domestic wastewater from restrooms; and
- A limited amount of greywater from food preparation, dishwashing, and cleaning.

The anticipated wastewater volume for a 25 seat, reservation based venue with limited food service is well within the typical range for small urban restaurants. The project will:

- Ensure that all sanitary fixtures and piping conform to code;
- Provide any required grease management devices if determined necessary; and
- Comply with all City and regional regulations regarding discharge of wastewater.

## **4.3 Storm Water Management**

Because the project does not alter exterior impervious surfaces or undertake any ground disturbing activities, it will not change the quantity, quality, or routing of stormwater runoff from the property. Existing roof drainage and site stormwater systems will remain unchanged.

If any minor exterior improvements are required (e.g., for signage or accessibility upgrades), they will be designed to respect existing drainage patterns and meet City stormwater requirements. No stormwater low impact development (LID) facilities are anticipated to be triggered by interior only tenant improvements of this scale.

#### 4.4 Solid Waste Disposal

Solid waste generated by the project will include:

- Typical restaurant and hospitality waste (food scraps, packaging, glass, and recyclables); and
- Minor quantities of office and operational waste (paper, cardboard, etc.).

The applicant intends to implement a robust waste management and diversion program consistent with best practices derived from their existing winery operations, including:

- Source separation of recyclables (glass, paper, cardboard, metals);
- Composting and organics diversion to the maximum extent supported by City and hauler programs; and
- Minimization of single use materials in favor of reusable or recyclable alternatives.

Solid waste and recycling service will be provided by the City's franchised hauler in accordance with municipal requirements. All waste storage will occur within designated interior or screened service areas and will be maintained in a clean and orderly manner.

#### 4.5 Fire and Emergency Services

The subject building is served by City of Healdsburg fire and emergency services. The tenant space is currently equipped with a fire sprinkler system, as indicated in the property development questionnaire, and is expected to include:

- Sprinkler coverage meeting or exceeding code requirements;
- Fire alarm and detection systems as required;
- Emergency and exit signage and lighting; and
- Adequate exit doors and egress pathways.

All tenant improvements will be subject to review and approval by the Fire Department and Building Division to ensure compliance with:

- The California Fire Code;

- The California Building Code; and
- Applicable City ordinances and standards regarding occupancy classification, occupant load, and life safety.

The applicant will coordinate with fire officials to confirm that the number of exits, exit widths, and occupant load factor for the 1,500 square foot space are appropriately designed, and to implement any required upgrades.

## **4.6 Energy Conservation Plan**

The project will leverage the existing buildings systems while implementing energy efficient improvements where feasible. Measures are expected to include:

- Use of energy efficient lighting (e.g., LED fixtures) throughout the tenant space;
- Consideration of high efficiency HVAC equipment, controls, and zoning;
- Energy conscious selection of appliances and equipment for the limited food program; and
- Operational practices that minimize unnecessary energy use, including careful scheduling of lighting and equipment.

The applicants broader winery operations have a demonstrated commitment to sustainability, including energy efficiency measures and onsite renewable generation. While such renewable generation is not part of the 44 Mill Street building itself, the applicant will continue to align the hospitality venues operations with sustainability best practices to the extent practicable within a leased urban tenant space.

All energy related improvements will comply with the California Energy Code and applicable City requirements.

# **5. Proposed Design**

## **5.1 General Design Concept**

The proposed interior design at 44 Mill Street will create a warm, restrained, and acoustically refined environment that supports the projects educational and hospitality goals. Key objectives include:

- Reflecting the aesthetic of the applicants ranch and winery through material choices and design details;
- Integrating reclaimed or naturally fallen wood from the property, where feasible, for select furniture and interior finishes to underscore a commitment to material responsibility and sustainability;
- Creating a spatial layout that balances intimate listening zones with comfortable seating and service areas; and
- Ensuring that all design elements contribute to sound quality, comfort, and neighborhood compatibility.

The project will utilize high quality materials and craftsmanship consistent with Healdsburg's reputation for design excellence and with the applicants creative background in music and aesthetics.

## **5.2 Interior Layout and Acoustics**

The interior will be organized to:

- Provide approximately 25 seats arranged in a manner conducive to both conversation and attentive listening;
- Locate audio equipment and primary listening focal points in a position that optimizes sound coverage while minimizing transmission through adjacent walls;
- Provide circulation pathways that meet ADA and life safety requirements; and
- Accommodate a compact service zone for food and beverage preparation and service.

Acoustic considerations will include:

- Use of absorptive and diffusive materials (e.g., acoustic panels, soft furnishings, wood treatments) to reduce echo and reverberation;
- Attention to door and window sealing to reduce sound transfer to the exterior and adjacent tenants; and
- Calibration of sound system levels to remain well within comfortable, nonintrusive ranges.

### 5.3 Construction Methods and Timing

Construction will be limited to interior tenant improvements, including:

- Demolition of nonstructural interior partitions as necessary;
- Installation of new interior partitions, finishes, cabinetry, and fixtures;
- Modest mechanical, electrical, and plumbing (MEP) work within the tenant space; and
- Installation of audio systems, lighting, and furnishings.

Standard construction hours will comply with City regulations (e.g., generally weekday daytime hours), and no unusual construction methods (such as pile driving or blasting) are required. Staging and contractor activities will be managed to minimize disruption to neighboring tenants and public rights of way.

All work will be performed under the necessary building permits and inspections, and the applicant will coordinate closely with the Building and Fire Departments to ensure timely review and compliance with all applicable codes and conditions.

## 6. Conclusion

The proposed use at 44 Mill Street is a modest, carefully curated, wine centric agricultural hospitality space that functions as a low impact, educational extension of the applicants working ranch and winery. It integrates:

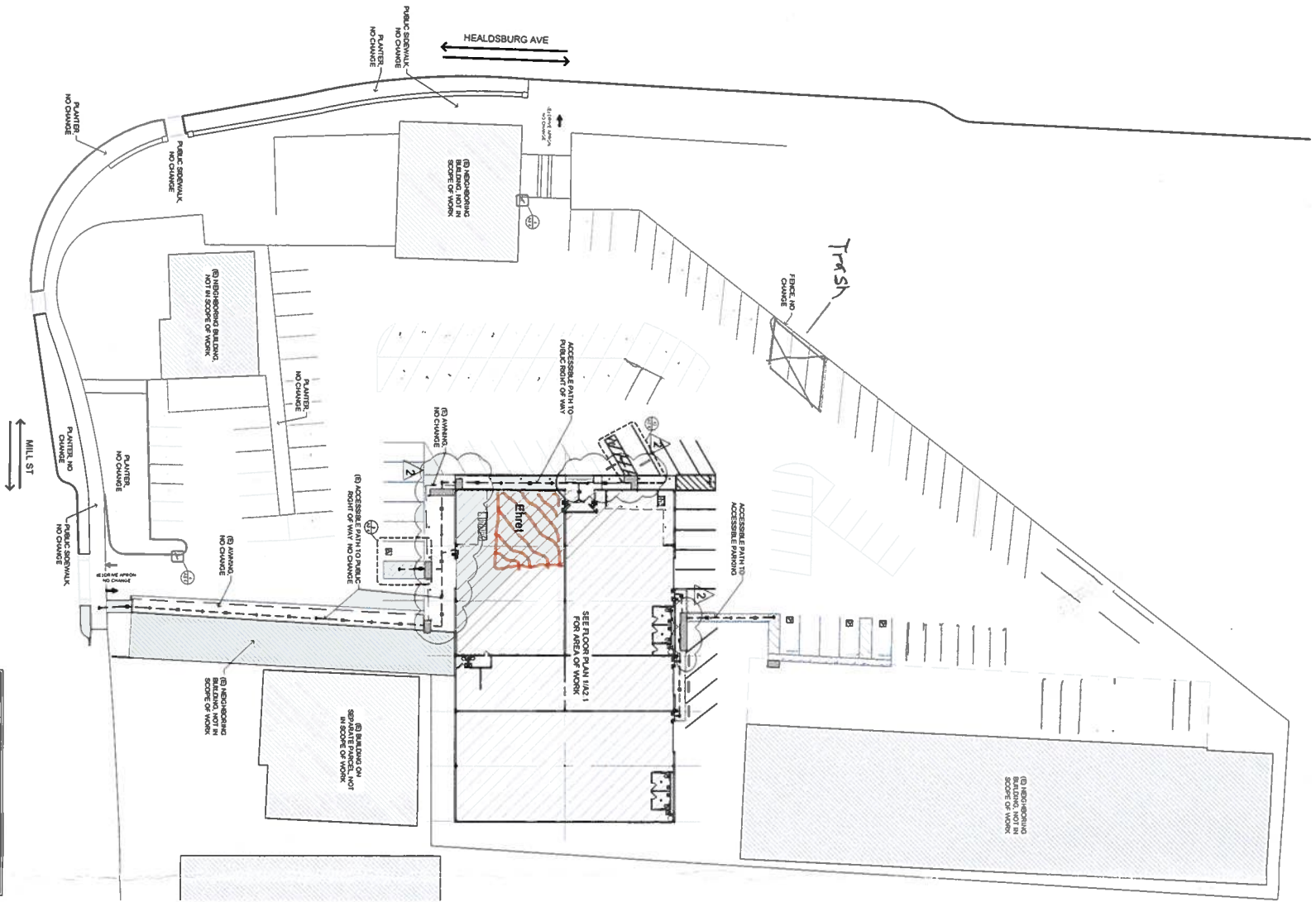
- Estate wine service;
- Limited, communal farm to table inspired food offerings;
- A contemplative, interior only hifi listening experience drawing on the owners music industry expertise and vinyl collection; and
- A strong narrative of agricultural stewardship, sustainability, and cultural craftsmanship.

The project:

- Occupies an existing, sprinklered 1,500 square foot tenant space;
- Requires no new building footprint or changes to building height, setbacks, or lot coverage;

- Operates at a low intensity, with approximately 25 seats and controlled hours;
- Emphasizes interior sound management and compatibility with surrounding urban uses; and
- Relies on existing municipal infrastructure for water, sewer, fire protection, and energy, with minimal incremental demand.

The requested use permit will enable a distinctive yet appropriately scaled contribution to Healdsburg's hospitality and cultural landscape, consistent with the City's long-term values around high quality wine, food, and art, while meeting the technical requirements and policy objectives of the City's land use and development regulations



1 ARCHITECTURAL SITE PLAN  
SCALE: 1/8" = 1'



NOTE: SEE SHEET A0.2 FOR DETAILS OF EXISTING AND PROPOSED SITE CHANGES, ARCHITECTURAL SITE PLAN, EXISTING AND PROPOSED BUILDINGS.

**LEGEND**

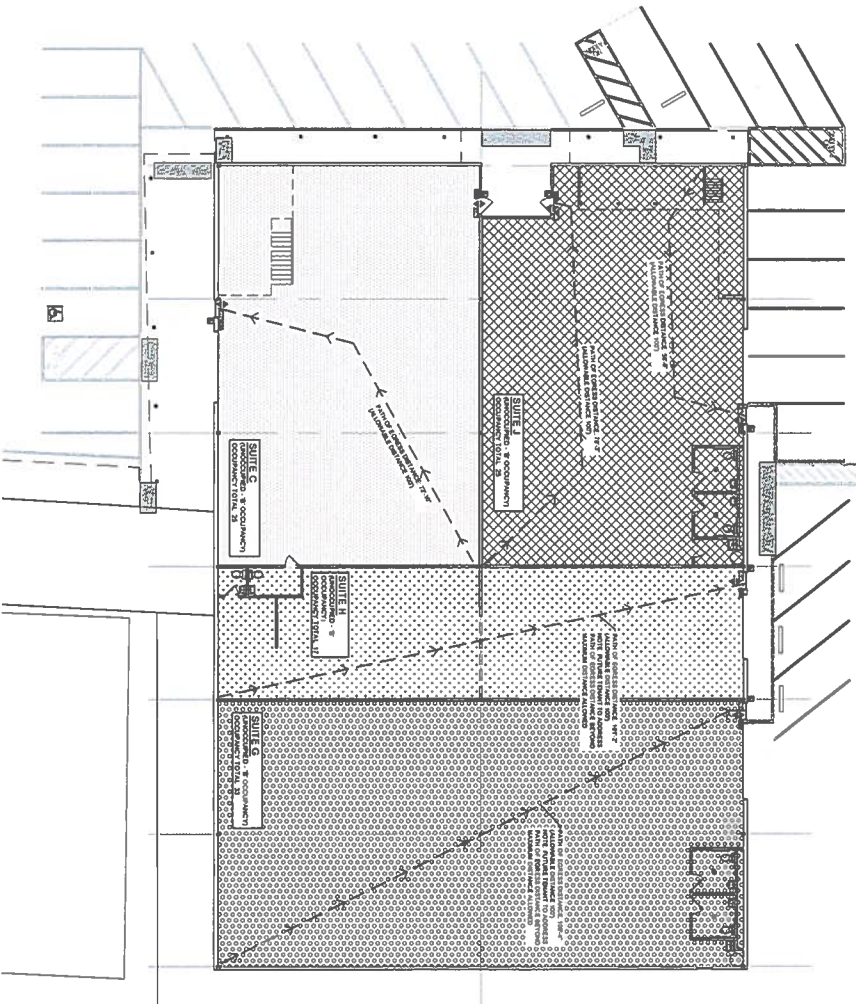
- ◆ MAIN ENTRANCE & EXIT
- ◆ EMERGENCY EXIT
- PATH OF EGRESS
- ACCESSIBLE PATH OF TRAVEL
- ♠ TACTILE EXIT SIGN (PER 101.4 & 118.703). RAISED CHARACTER & BRAILLE EXIT SIGNS SHALL COMPLY WITH CBC 118-703.1-118-703.5 - TO BE INSTALLED BY TENANT
- ☑ ENTRANCE SIGN (INTL SIGN OF ACCESSIBILITY AFFIXED TO WINDOW AT EXTERIOR - TO BE INSTALLED BY TENANT)
- ☑ ILLUMINATED EXIT SIGN - TO BE INSTALLED BY TENANT

HATCH PATTERN	SUITE	OCCUPANCY TYPE	OCCUPANCY LOAD FACTOR	SQUARE FOOTAGE	OCCUPANCY CALCULATION
	J	B - BUSINESS	150 GROSS	3726 SF	3726/150 = 24.8 = 25
	H	B - BUSINESS	150 GROSS	2422 SF	2422/150 = 16.1 = 17
	G	B - BUSINESS	150 GROSS	4938 SF	4938/150 = 32.7 = 33

NOTE: EACH TENANT SPACE WILL SUBMIT THEIR OWN PLANS INCLUDING OCCUPANCY, REFER TO FUTURE SUBMITTALS FOR OCCUPANCY CLASSIFICATIONS OF EACH SUITE. ALL INTERIOR ACCESSIBILITY (EXCEPT FOR THE PROPOSED RESTROOMS), EGRESS, AND FIRE SAFETY WILL BE REVIEWED UNDER THE SEPARATE TENANT IMPROVEMENT PERMITS.

2 OCCUPANCY/EXITING PLAN  
SCALE: 1/8" = 1'



**EXIT DOOR REQUIREMENTS**

- ALL HARDWARE SHALL BE MOUNTED WITHIN 34"-48" AFF RANGE FOR OPERABLE DEVICE OPERATION. ALL HAND, ACTIVATED DOOR OPERATING HARDWARE, HANDLES, PULLS, OR ACCESSIBLE DOORS SHALL HAVE A SHAPE THAT IS EASILY GRASPED WITH ONE HAND AND DOES NOT REQUIRE TIGHT GRASPING, PINCHING OR TWISTING OF THE WRIST TO ALL HAND ACTIVATED DOORS. IN PATH OF TRAVEL SHALL BE OPERABLE WITH A SINGLE EFFORT BY LEVER-TYPE HARDWARE. PANIC BARS, PUSH/PULL ACTUATING BARS, OR BARS, UNKNOWN DESIGN TO PROVIDE RESTROOMS SHALL HAVE PANIC DOOR LATCH PER CBC 118-21.2.1
- THE LEVER OR LEVER ACTUATED LATCHES CATCHING ON THE CLOTHING OF THE PERSONS DURING EGRESS. PER CBC SECTION 100.1.1 & CALIFORNIA REFERENCED STANDARDS CODE SECTION DOOR SURFACE PER 118-404.2.10. BOTTOM 10" OF ALL DOORS MUST BE SMOOTH UNINTERRUPTED SURFACE PUSH SIDE.
- FORCE DOOR CLOSERS PER CBC 118-404.2.8 RESTROOM DOORS AS REQUIRED.
- FORCE FOR PULLING/USHING/CLOSING FOR ALL DOORS, GATES, ETC. ≤ 51.88
- DOOR CLOSERS AND GATE CLOSERS SHALL POSITIONS BE 80 DEGREES FROM THE POSITION TO MOVE THE DOOR TO A POSITION OF 12 DEGREES FROM THE LATCH IS 5 SECONDS MINIMUM.

OWNERS:  
STEVE HUMPHREY  
44 MILL STREET  
707-489-0463

EXISTING & PROPOSED ARCHITECTURAL  
SITE PLAN; EXITING PLAN

SITE ADDRESS:  
44 MILL ST, UNIT C/G/H/J  
HEALDSBURG, CA 95448  
APN# 002-251-020

GRAHAM KRAUSE  
ARCHITECT  
16965 Old Downieville Hwy.  
Nevada City, CA. 95959  
530.277.3305  
GrahamKrause@Gmail.com

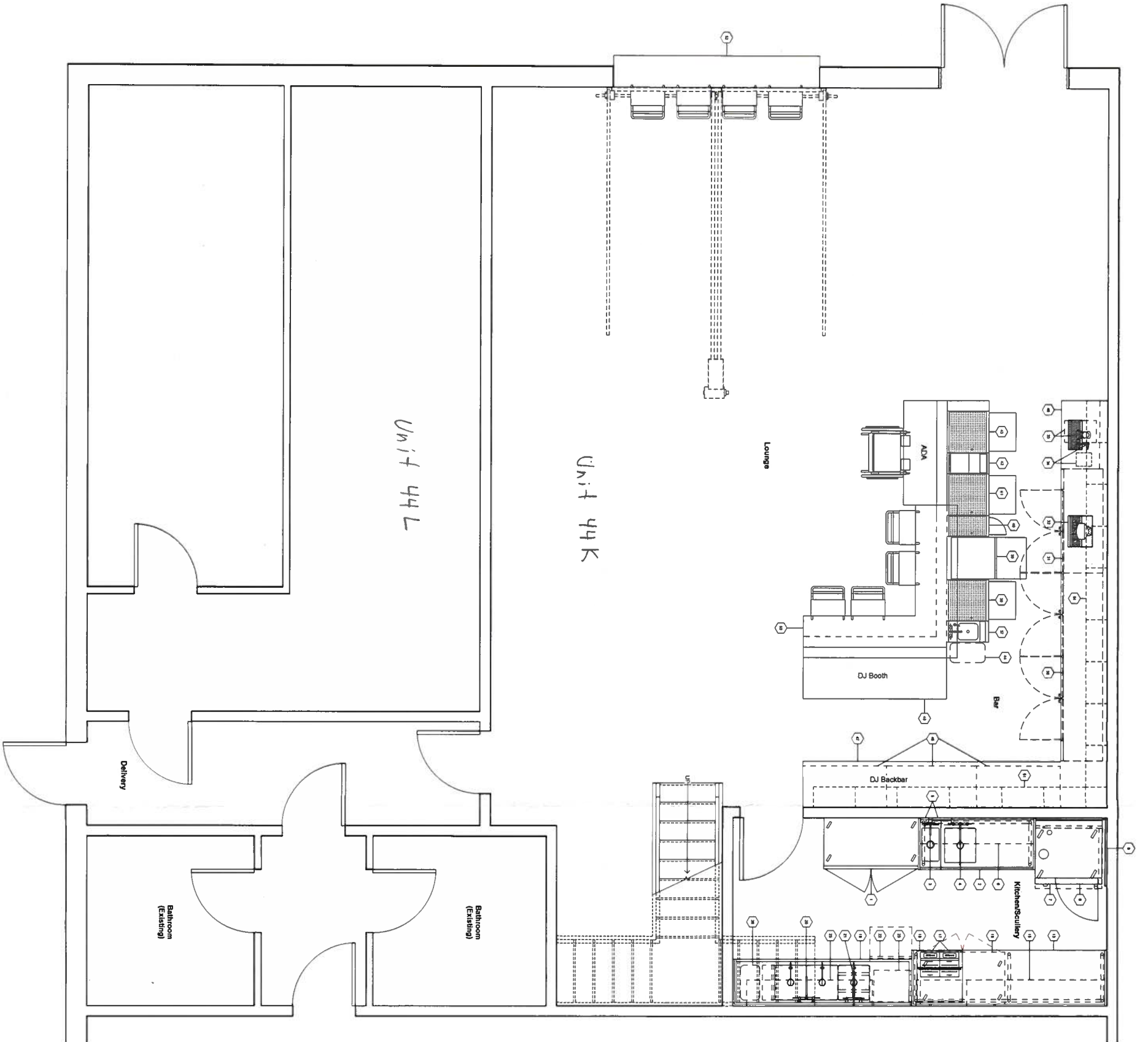


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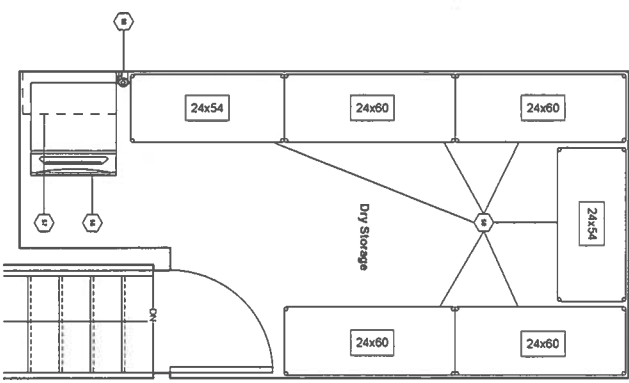
DATE: 03.20.25  
BY: SLP  
REV: 01.16.25 SUB: PC1  
03.20.25 PC2



1 LEVEL 1 - EQUIPMENT  
1/2" = 1'-0"



2 LEVEL 2 - EQUIPMENT  
1/2" = 1'-0"



ITEM NO.	QTY	Manufacturer	Model	EQUIPMENT CATEGORY	Start Use
1	1	TRUE FOOD SERVICE EQUIPMENT, INC.	TRFB-39	Equip-in Refrigerator, Two Door	KEC
2	1	S/S FAB.	Custom	Prep Sink/Hand Sink	KEC
2.1	1	Kovone Metal	ZZ-204	Drain, Wait Hands w/ Overflow	KEC
3	1	Kovone Metal	15-407L	Deck Mount Faucet	KEC
4	1	Kovone Metal	15-812L	Deck Mount Faucet	KEC
5	2	Custom	Custom	Soap and Towel Dispenser	KEC
6	2	S/S FAB.	Custom	Wall Shelf	KEC
7	1	RATIONAL AG	Combi 6-1/1 E Hevision Assembly (6 x 1/1 GV / 12 x 1/2 GN)	Electrical Hevision Assembly	KEC
8	1	TRUE FOOD SERVICE	TRFB-39	Chf Base Diverted Refrigerator	KEC
9	2	S/S FAB.	Custom	Wall Lining, Flnt	KEC
10	1	S/S FAB.	Custom	Work Table	KEC
11	1	S/S FAB.	Custom	Wall Shelf	KEC
12	1	TRUE	TUC-48F-HC	Undercounter Freezer, Two Door	KEC
13	1	EQUIPEX	SNV-43 PML	INDUCTION BURNER SMALL APPLIANCE	KEC
14	1	S/S FAB.	Custom	Sink, Three Compartment	KEC
15	1	Kovone Metal	ZZ-204	Drain, Wait Hands w/ Overflow	KEC
16	1	Kovone Metal	14-812TL	8" Wall Mount Faucet with 1/2" Spout	KEC
17	1	Kovone Metal	17-103VUL	Wall Mount Pre-Rinse	KEC
18	1	Custom	Custom	Wine Storage	KEC
19	1	Custom	Custom	Wall Shelf	KEC
20	1	Custom	Custom	Wall Shelf	KEC
21	1	QMA Dishmachines	CMX-180UC	Deck Mount Dishwasher	KEC
22	2	S/S FAB.	Custom	Wall Shelf	KEC
23	1	S/S FAB.	Custom	Wall Shelf	KEC
24	1	S/S FAB.	Custom	Wall Shelf	KEC
25	1	S/S FAB.	Custom	Wall Shelf	KEC
26	1	S/S FAB.	Custom	Wall Shelf	KEC
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54	1	S/S FAB.	Custom	Wall Shelf	KEC
55	1	S/S FAB.	Custom	Wall Shelf	KEC
56	1	S/S FAB.	Custom	Wall Shelf	KEC
57	1	S/S FAB.	Custom	Wall Shelf	KEC
58	0	S/S FAB.	Custom	Wall Shelf	KEC



**Ehret Family Winery Tasting Room**

44 Mill Street, Unit K  
Healdsburg, CA 95448

NOTES TO ARCHITECT AND/OR CONTRACTOR: Castino Restaurant Equipment & Supply, Inc. (Castino Co.) is a specialist in the layout and design of commercial foodservice facilities and equipment, and in no way purports architects or engineers. This plan is submitted for the convenience of the architect and/or general contractor and is done from available architectural information. All measurements are subject to physical verification and any deviations or discrepancies shall be directed to the attention of Castino Co. in writing. Castino Co. accepts no responsibility for the work done by said architect or general contractor or their representatives or subcontractors, and will not stand any expense for changes made necessary due to local building codes, ordinances, structural conditions, or by any substituting or changes in equipment shown on the plan.

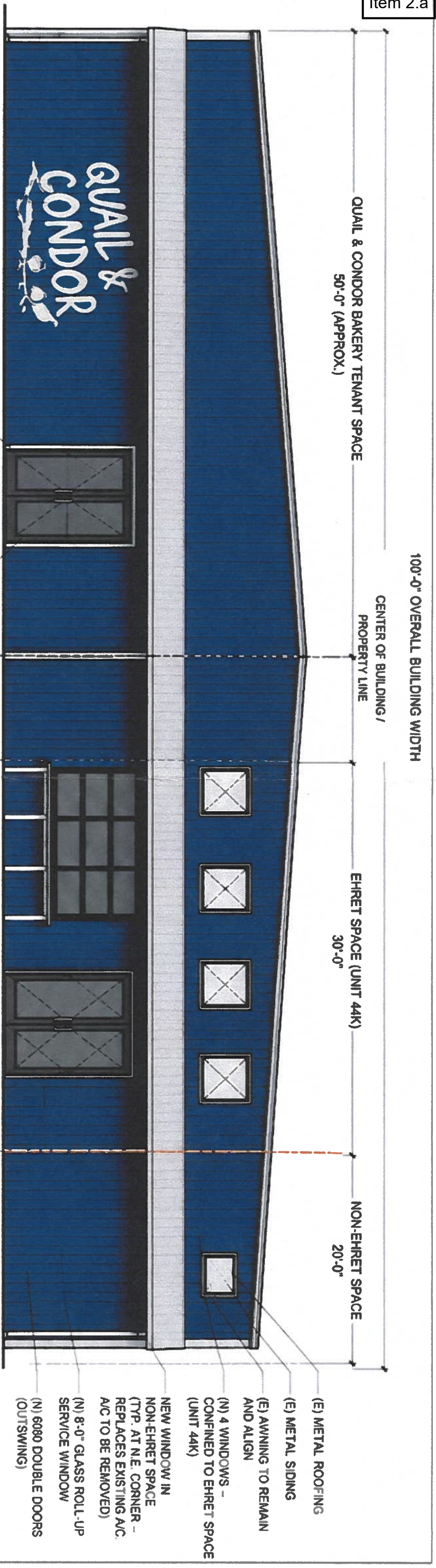
Any errors, ambiguities or omissions in this plan or specifications shall be reported to Castino Co. for correction before any of the work is started. Unless expressly stipulated, no additional allowance will be made in favor of the contractor or manufacturer by virtue of errors, ambiguity or omission which should have been discovered during the preparation of the bid estimates, and directed to the attention of Castino Co. in a timely review.



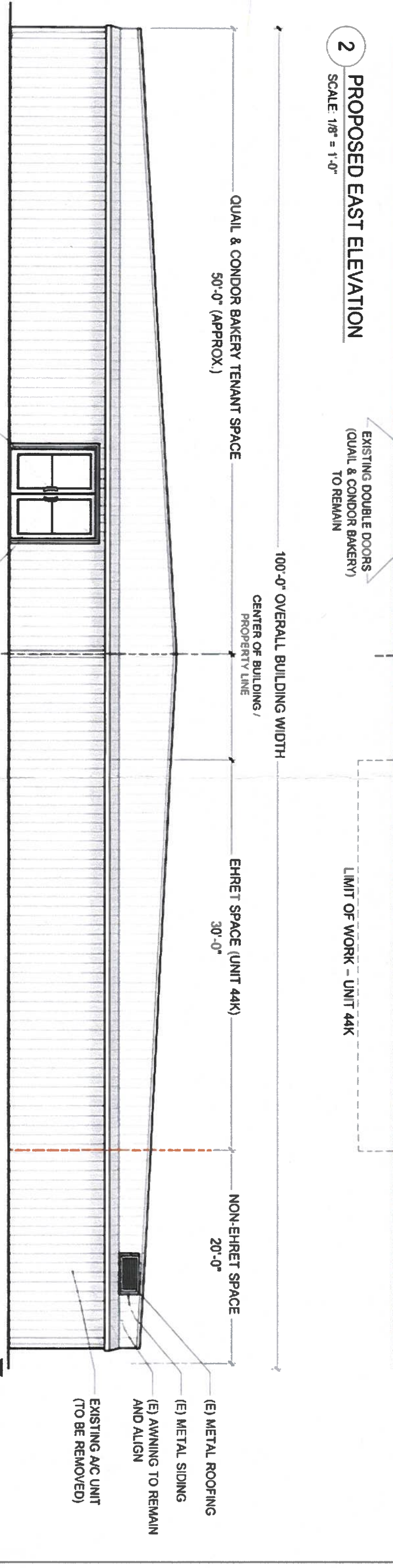
REVISIONS:	NO.:

Date: 4.6.28  
Scale: 1/2" = 1'-0"  
Quantity: DJR  
Prep by: DJR  
Job #: 572143  
Sheet number

**FS-1**  
1 of 3  
EQUIPMENT PLAN



**2 PROPOSED EAST ELEVATION**  
SCALE: 1/8" = 1'-0"



**1 EXISTING EAST ELEVATION**  
SCALE: 1/8" = 1'-0"

**A3.0**  
**EXISTING & PROPOSED EAST ELEVATIONS**  
EHRET FAMILY WINERY TASTING ROOM - UNIT 44K  
44 MILL STREET, HEALDSBURG, CA 95448

\* NOTE: ADDRESS NUMBERS SHALL COMPLY WITH THE FOLLOWING:  
 • LEGIBLE & PLACED VISIBLE FROM STREET  
 • CHARACTERS CONTRAST W/ BACKGROUND  
 • MIN OF 4" HIGH W/ A MIN STROKE WIDTH OF 1/2"

