



San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT



AUG 29 2016

Mr. Dan Martin
E & J Gallo Winery
18000 W River Rd
Livingston, CA 953334

**Re: Notice of Preliminary Decision – Title V Permit Renewal
District Facility # N-1237
Project # 1151200**

Dear Mr. Martin:

Enclosed for your review and comment is the District's analysis of the application to renew the Federally Mandated Operating Permit for E & J Gallo Winery at 18000 W. River Road, Livingston, California.

The notice of preliminary decision for this project will be published approximately three days from the date of this letter. After addressing all comments made during the 30-day public notice and the 45-day EPA comment periods, the District intends to issue the renewed Federally Mandated Operating Permit. Please submit your written comments on this project within the 30-day public comment period, as specified in the enclosed public notice.

Thank you for your cooperation in this matter. If you have any questions, please contact Mr. Errol Villegas, Permit Services Manager, at (559) 230-5900.

Sincerely,

Arnaud Marjollet
Director of Permit Services

Enclosures

cc: Tung Le, CARB (w/enclosure) via email
cc: Gerardo C. Rios, EPA (w/enclosure) via email

Seyed Sadredin
Executive Director/Air Pollution Control Officer

Northern Region
4800 Enterprise Way
Modesto, CA 95356-8718
Tel: (209) 557-6400 FAX: (209) 557-6475

Central Region (Main Office)
1990 E. Gettysburg Avenue
Fresno, CA 93726-0244
Tel: (559) 230-6000 FAX: (559) 230-6061

Southern Region
34946 Flyover Court
Bakersfield, CA 93308-9725
Tel: 661-392-5500 FAX: 661-392-5585



SAN JOAQUIN VALLEY AIR POLLUTION CONTROL DISTRICT

Draft Title V Permit Renewal Evaluation E & J Gallo Winery N-1237

TABLE OF CONTENTS

I.	PROPOSAL.....	2
II.	FACILITY LOCATION	3
III.	EQUIPMENT LISTING	3
IV.	GENERAL PERMIT TEMPLATE USAGE	3
V.	SCOPE OF EPA AND PUBLIC REVIEW	3
VI.	FEDERALLY ENFORCEABLE REQUIREMENTS	3
VII.	REQUIREMENTS NOT FEDERALLY ENFORCEABLE	7
VIII.	PERMIT REQUIREMENTS	9
IX.	PERMIT SHIELD	41
X.	PERMIT CONDITIONS	42
XI.	ATTACHMENTS	42
A.	DRAFT RENEWED TITLE V OPERATING PERMIT	
B.	PREVIOUS TITLE V OPERATING PERMIT	
C.	DETAILED FACILITY LIST	

TITLE V PERMIT RENEWAL EVALUATION

Winery

Engineer: Dustin Brown
Date: August 29, 2016

Facility Number: N-1237
Facility Name: E & J Gallo Winery
Mailing Address: 18000 W. River Road
Livingston, CA 95334

Contact Name: Dan Martin
Phone: (209) 394-6211

Responsible Official: Mr. Dan Martin
Title: Plant Manager

Project #: N-1151200
Deemed Complete: April 23, 2015

I. PROPOSAL

E & J Gallo Winery was issued their last renewed Title V permit on January 11, 2011. As required by District Rule 2520, the applicant is requesting a permit renewal. The existing Title V permit will be reviewed and modified to reflect all applicable District and federal rules that have been updated, removed, or added since the issuance of the facility's last renewed Title V permit.

In addition, pursuant to information received from the District's Compliance Division, condition 3 from two diatomaceous earth receiving and storage operations (current permits N-1237-480-4 and '-601-1) will be revised to incorporate the correct baghouse/dust collectors manufacturer's recommended differential pressure gauge ranges. The condition change for each permit is summarized in the table below:

Permit Units	Current Condition 3	New Condition 3
N-1237-480-4 and '-601-1	The differential pressure gauge reading range (inches of water column gauge) shall be established per manufacturer's recommendation at time of start-up inspection. The established gauge reading shall be listed on the Permit to Operate. [District Rule 2201]	The bin vent filter shall operate at all times with a minimum differential pressure of 0 inches water column and a maximum differential pressure of 6 inches water column. [District Rule 2201]

The purpose of this evaluation is to provide the legal and factual basis for all updated applicable requirements and to determine if the facility will comply with these updated requirements. It also specifically identifies all additions, deletions, and/or changes made to permit conditions or equipment descriptions.

II. FACILITY LOCATION

E & J Gallo Winery is located at 18000 W. River Road in Livingston, CA.

III. EQUIPMENT LISTING

A detailed facility printout listing all permitted equipment at the facility is included as Attachment C.

IV. GENERAL PERMIT TEMPLATE USAGE

The applicant is not proposing to use any model general permit templates as a part of this Title V renewal project.

V. SCOPE OF EPA AND PUBLIC REVIEW

The applicant is not requesting any model general permit templates. Therefore, all Federally Enforceable conditions in this current Title V permit will be subject to EPA and public review.

VI. FEDERALLY ENFORCEABLE REQUIREMENTS

A. Rules Updated or Evaluated

- District Rule 2020, Exemptions
(amended August 18, 2011 ⇒ amended December 18, 2014)

- District Rule 2201, New and Modified Stationary Source Review Rule (*amended December 18, 2008 ⇒ amended February 18, 2016*)
- District Rule 4621, Gasoline Transfer Into Stationary Storage Containers, Delivery Vessels, and Bulk Plants (*amended December 20, 2007 ⇒ amended December 19, 2013*)
- District Rule 4622, Gasoline Transfer Into Motor Vehicle Fuel Tanks (*amended December 20, 2007 ⇒ amended December 19, 2013*)
- District Rule 4694, Wine Fermentation and Storage Tanks (adopted December 15, 2005)¹
- 40 CFR Part 64, Compliance Assurance Monitoring (adopted October 22, 1997)
- 40 CFR Part 82, Subpart B Stratospheric Ozone (amended June 25, 2013)
- 40 CFR Part 82, Subpart F Stratospheric Ozone (amended April 10, 2015)

B. Rules Removed

There have been no rules removed since the last renewed Title V permit was issued.

C. Rules Added

- District Rule 2410, Prevention of Significant Deterioration (*adopted June 16, 2011*)
- District Rule 4320, Advanced Emission Reduction Options for Boilers, Steam Generators and Process Heaters Greater Than 5.0 MMBtu/hr (*adopted October 16, 2008*)²
- District Rule 4566, Organic Material Composting Operations (*adopted August 18, 2011*)

¹ Although the rule itself has not been updated, the District's SIP submittal was amended on August 18, 2011 to exclude the fermentation requirements. The storage requirements were subsequently approved into the SIP on November 29, 2012, and have therefore become Federally Enforceable.

² Although Rule 4320 itself has not been updated since the time of the last permit renewal, this rule was approved by EPA and included in the SIP on March 25, 2011. In addition, at the time the last Title V permit renewal was processed for this facility, the Rule 4320 compliance deadlines had not passed yet for the boilers operated at this facility, so the rule requirements were not addressed in that project. Since the boilers operated at this facility are now subject to the requirements of Rule 4320 and the requirements have become Federally Enforceable, Rule 4320 will be addressed as a rule added within this evaluation.

D. Rules Not Updated

- District Rule 1070, Inspections
(amended December 17, 1992)
- District Rule 1080, Stack Monitoring
(amended December 17, 1992)
- District Rule 1081, Source Sampling
(amended December 16, 1993)
- District Rule 1100, Equipment Breakdown (Non-SIP replacement for Merced County Rule 109)
(amended December 17, 1992)
- District Rule 1160, Emission Statements
(amended November 18, 1992)
- District Rule 2010, Permits Required
(amended December 17, 1992)
- District Rule 2031, Transfer of Permits
(amended December 17, 1992)
- District Rule 2040, Applications
(amended December 17, 1992)
- District Rule 2070, Standards for Granting Applications
(amended December 17, 1992)
- District Rule 2080, Conditional Approval
(amended December 17, 1992)
- District Rule 2520, Federally Mandated Operating Permits
(amended June 21, 2001)
- District Rule 4101, Visible Emissions
(amended February 17, 2005)
- District Rule 4201, Particulate Matter Concentration
(amended December 17, 1992)

- District Rule 4202, Particulate Matter Emission Rate
(amended December 17, 1992)
- District Rule 4301, Fuel Burning Equipment
(amended December 17, 1992)
- District Rule 4305, Boilers, Steam Generators and Process Heaters – Phase 2
(amended August 21, 2003)
- District Rule 4306, Boilers, Steam Generators and Process Heaters – Phase 3
(adopted September 18, 2003 ⇒ amended October 16, 2008)
- District Rule 4601, Architectural Coatings
(amended December 17, 2009)
- District Rule 4801, Sulfur Compounds (Non-SIP replacement for Kern County Rule 108.1)
(amended December 17, 1992)
- District Rule 8011, General Requirements
(amended August 19, 2004)
- District Rule 8021, Construction, Demolition, Excavation, Extraction, and Other Earthmoving Activities
(amended August 19, 2004)
- District Rule 8031, Bulk Materials
(amended August 19, 2004)
- District Rule 8041, Carryout and Trackout
(amended August 19, 2004)
- District Rule 8051, Open Areas
(amended August 19, 2004)
- District Rule 8061, Paved and Unpaved Roads
(amended August 19, 2004)
- District Rule 8071, Unpaved Vehicle/Equipment Traffic Areas
(amended September 16, 2004)

- 40 CFR Part 60, Subpart Dc, Standards of Performance for Small Industrial-Commercial-Institutional Steam Generating Units
- 40 CFR Part 61, Subpart M, National Emissions Standards for Asbestos
- 40 CFR Part 68, Chemical Accident Prevention Provisions

VII. REQUIREMENTS NOT FEDERALLY ENFORCEABLE

For each Title V source, the District issues a single permit that contains the Federally Enforceable requirements, as well as the District-only requirements. The District-only requirements are not a part of the Title V Operating Permits. The terms and conditions that are part of the facility's Title V permit are designated as "Federally Enforceable Through Title V Permit."

For this facility, the following are not Federally Enforceable and will not be discussed in further detail:

A. Rules Added

No rules were added.

B. Rules Not Updated

- District Rule 4102, Nuisance
(amended December 17, 1992)

For this facility, the following conditions on the draft renewed permits are based on this rule and are not Federally Enforceable through Title V:

Permit	Conditions
N-1237-0-3	41
N-1237-4-14	6, 20, and 28
N-1237-596-4	2 and 3
N-1237-603-3	3 and 4
N-1237-607-1	4, 10, and 19
N-1237-763-2	2 and 3

- District Rule 4694, Wine Fermentation and Storage Tanks
(adopted December 15, 2005)

The rule was adopted on December 15, 2005 and submitted to EPA for approval into the State Implementation Plan (SIP). On August 18, 2011, the District approved an amended SIP submittal which excludes the fermentation provisions of the rule while maintaining the storage provisions. Therefore, the fermentation provisions are not Federally Enforceable. All other provisions are Federally Enforceable and will be discussed in Section VIII of this application review under District Rule 4694.

The following conditions on the draft renewed permits are based on this rule and are not Federally Enforceable through Title V:

Permits	Conditions
N-1237-0-3	43 through 46
N-1237-18-1 through N-1237-154-1	5
N-1237-155-1 through N-1237-166-1	1 and 2
N-1237-167-1 through N-1237-477-1	5
N-1237-481-2 and N-1237-482-2	6
N-1237-489-1	5

- CCR 92200, CCR 92500, CCR 92530 and CCR 92540

For this facility, the following conditions on the draft renewed permits are based on this rule and are not Federally Enforceable through Title V:

Permits	Conditions
N-1237-7-3, '8-3, '9-3 and '10-3	1 through 6

- Public Resources Code 21000-21177: California Environmental Quality Act

For this facility, the following conditions on the draft renewed permits are based on this rule and are not Federally Enforceable through Title V:

Permit	Conditions
N-1237-607-1	38 through 50

VIII. PERMIT REQUIREMENTS

The purpose of this evaluation is to review changes to Federally Enforceable requirements; therefore, this compliance section will only address rules that have been amended or added since the issuance of the last Title V permit renewal in 2011.

A. District Rule 2020 – Exemptions

District Rule 2020 lists equipment which is specifically exempt from obtaining permits and specifies recordkeeping requirements to verify such exemptions. The amendments to this rule do not have any effect on current permit requirements and will therefore not be addressed in this evaluation.

B. District Rule 2201– New and Modified Stationary Source Review Rule

District Rule 2201 has been amended since this Title V permit was last renewed. However, the requirements of this rule are only triggered at the time the source undergoes a modification. All applicable requirements from any NSR permit actions have already been incorporated into the current Title V permit. Therefore, the updated requirements of this rule are not applicable at this time.

However, EPA has provided the District with comments on other Title V permits and indicated that the District was issuing permits without appropriate and practical recordkeeping requirements for annual emissions limitations. According to EPA policy, annual emission limits must be practically enforceable, which also goes on to say that to be practically enforceable, annual limits must be enforced on a short-term basis.

The District had previously committed to 12-month rolling recordkeeping to enforce annual limits in all Title V permits. In accordance with that committal, the District has developed conditions to address EPA's concerns regarding practically enforceable annual emission and throughput limits. Therefore, the following conditions have been modified and/or added to the permits at this facility.

Permits	Conditions
N-1237-481-2 and '-482-2	3, 8, 9, and 10
N-1237-489-1	2, 7, 8, and 9
N-1237-570-2 through '-591-2	3, 8, 10, and 11
N-1237-596-4	11 and 13
N-1237-597-1 and '-598-1	7 and 9
N-1237-600-1	2
N-1237-603-3	12 and 16
N-1237-570-2 through '-591-2	10 and 11
N-1237-694-1	4 and 10
N-1237-695-1	5 and 11
N-1237-781-2 and '-782-2	11 and 12

In addition, a review of current permit N-1237-600-0 showed that the permit still contains start-up type conditions from the original Authority to Construct that was issued by the District to install the ethanol evaporator system. The following conditions were satisfied within 12 months of the unit commencing operation and will be modified or removed as a part of this Title V renewal project:

Condition	Status	Condition Language
2	Modified	VOC emission rate from the ethanol evaporator system atmospheric vent shall be no greater than 3.0 lb-VOC/hour and shall be limited to 7,719 lb-VOC/year. ~~The final VOC emission rate shall be determined according to the conditions of this permit, to the satisfaction of the Air Pollution Control Officer, within 30 days of the date of the first annual source test following the initial source test.~~ [District Rule 2201]
7	Removed	~~The permittee shall monitor and record the atmospheric vent emission rate of VOC at least once every month subsequent to the initial source test using a portable emission monitor and stack volumetric flow rate monitor that meets District specifications. Monitoring shall be performed not less than once every month until the first annual source test following the initial source test. Monitoring shall not be required if the system is not in operation, i.e. the system need not be started solely to perform monitoring. Monitoring shall be performed within 5 days of restarting the system unless monitoring has been performed within the last month. Records must be maintained of the dates of non-operation to validate extended monitoring frequencies.~~ [District Rule 2201]
8	Removed	~~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. The portable analyzer and stack volumetric flow rate monitor 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 Rule 2201]~~
9	Removed	~~The permittee shall maintain records of: (1) the date and time of VOC measurements, (2) the measured VOC emission rate, (3) the measured stack velocity flow rate, (4) make and model of exhaust gas analyzer and stack volumetric flow rate monitor, and (5) exhaust gas analyzer and stack volumetric flow rate monitor calibration records. [District Rule 2201]~~
10	Removed	~~Within 30 days of the date of the first annual source test following the initial source test, the permittee shall prepare and submit to the District a report proposing the final VOC emission rate for inclusion in this permit. The report shall provide all relevant information and data and a technical demonstration of the proposed emission limit. [District Rule 2201]~~
11	Removed	~~The District shall establish the final VOC emission limitation and incorporate the limitation into the permit within 30 days of receipt of the report. [District Rule 2201]~~

C. District Rule 2410 – Prevention of Significant Deterioration

District Rule 2410 has been newly adopted since this Title V permit was last renewed. However, the requirements of this rule are only triggered at the time the source undergoes a modification. The requirements of this rule cannot be triggered by the renewal of a Title V permit, since permit renewal does not involve any construction or modification of the stationary source. Therefore, the newly adopted requirements of this rule are not applicable at this time.

D. District Rule 4320 – Advanced Emission Reduction Options for Boilers, Steam Generators, and Process Heaters Greater than 5.0 MMBtu/hr

The purpose of this rule is to limit the emissions of NO_x, CO, SO_x and PM₁₀ from boilers, steam generators, and process heaters. This rule applies to any gaseous fuel or liquid fuel fired boiler, steam generator, or process heater with a total rated heat input greater than 5 million Btu per hour.

Permit unit N-1237-4 is a 150 MMBtu/hr natural gas-fired boiler and permit unit N-1237-607 is a 90 MMBtu/hr natural gas-fired boiler. Therefore, the requirements of this rule are applicable to both of these boilers.

Section 5.2.1 states that units shall not be operated in a manner which exceeds the applicable NO_x and CO emissions limits specified in table below:

The boilers at this facility are subject to category B from Table 1 and are subject to the following limits:

Category	Operated on gaseous fuel		
	NO _x Limit – Standard Schedule	NO _x Limit – Enhanced Schedule	CO Limit
B. Units with a total rated heat input greater than 20.0 MMBtu/hr, except for Categories C through G	7 ppmv @ 3% O ₂ or 0.008 lb/MMBtu	5 ppmv @ 3% O ₂ or 0.0062 lb/MMBtu	400 ppm @ 3% O ₂

The following condition on the draft renewed permits is a mechanism to ensure compliance with the requirements of this section:

Permit	Condition
N-1237-4-14	4
N-1237-607-1	5

Section 5.3 applies to the Annual Fee Calculation requirements. Since the facility meets the emission requirements of Section 5.2, the requirements of this section are not applicable.

Section 5.4 states that to limit particulate matter emissions, an operator shall comply with one of the following requirements:

- 5.4.1.1 - Fire units exclusively on PUC-quality natural gas, commercial propane, butane, or liquefied petroleum gas, or a combination of such gases;
- 5.4.1.2 - Limit fuel sulfur content to no more than five (5) grains of total sulfur per one hundred (100) standard cubic feet; or
- 5.4.1.3 - Install and properly operate an emission control system that reduces SO₂ emissions by at least 95% by weight; or limit exhaust SO₂ to less than or equal to 9 ppmv corrected to 3.0% O₂.
- 5.4.1.4 - Refinery units, which require modification of refinery equipment to reduce sulfur emissions, shall be in compliance with the applicable

Each of these units is fired solely on PUC-regulated or PUC-quality natural gas. The following condition on the draft renewed permits is a mechanism to ensure compliance with the requirements of this section:

Permit	Condition
N-1237-4-14	3
N-1237-607-1	2

Section 5.5 applies to low-use units. These boilers are not low use units; therefore, the requirements of this section are not applicable.

Section 5.6 states that the applicable emission limits of Sections 5.2 Table 1 and 5.5.2 shall not apply during start-up or shutdown, provided an operator complies with the requirements specified below.

- 5.6.1 - The duration of each start-up or each shutdown shall not exceed two hours, except as provided in Section 5.6.3.
- 5.6.2 - The emission control system shall be in operation and emissions shall be minimized insofar as technologically feasible during start-up or shutdown.
- 5.6.3 - Notwithstanding the requirement of 5.6.1, an operator may submit an application for a permit condition to allow more than two hours for each start-up or each shutdown provided the operator meets all of the conditions specified in Section 5.6.3.1 through 5.6.3.3 of Rule 4320.

Each of these boilers is equipped with an SCR system and does have special start-up and shutdown provisions built in to their permits. The following conditions on the draft renewed permits are a mechanism to ensure compliance with the requirements of this section:

Permit	Conditions
N-1237-4-14	7 through 11
N-1237-607-1	7 through 9

Section 5.7.1 requires either the use of an APCO approved Continuous Emissions Monitoring System (CEMS) for NO_x, CO, and oxygen, or implementation of an APCO-approved Alternate Monitoring System.

In order to satisfy the requirements of District Rule 4320, the applicant has proposed to use pre-approved alternate monitoring scheme H (pursuant to District Policy SSP-1105), which requires that monitoring of NO_x, CO, O₂, and ammonia slip exhaust concentrations shall be conducted at least once per month (in which a source test is not performed) using a portable analyzer.

The following conditions on the draft renewed permits are a mechanism to ensure compliance with the requirements of this section:

Permit	Conditions
N-1237-4-14	24 through 26 and 28
N-1237-607-1	23 through 26

Sections 5.7.2 and 5.7.3 apply to units subject to Section 5.5 (low use units). As indicated above, the boilers operated at this facility are not low use units. Therefore, the requirements of these sections do not apply.

Section 5.7.4 applies to units operated at a seasonal source. This facility is not a seasonal source. Therefore, the requirements of this section are not applicable.

Section 5.7.5 specifies requirements for alternative monitoring systems or parametric monitoring systems used to demonstrate compliance with this Rule that have not been pre-approved by the District. As discussed above, the facility uses pre-approved alternate monitoring scheme H to satisfy the monitoring requirements of this rule. Therefore, the requirements of this section are not applicable.

Section 5.7.6 specifies monitoring requirements for SO_x emissions.

Section 5.7.6.1 states that operators complying with Sections 5.4.1.1 or 5.4.1.2 shall provide an annual fuel analysis to the District unless a more frequent sampling and reporting period is included in the Permit To Operate. Sulfur analysis shall be performed in accordance with the test methods in Section 6.2.

Section 5.7.6.2 Operators complying with Section 5.4.1.3 by installing and operating a control device with 95% SO_x reduction shall propose the key system operating parameters and frequency of the monitoring and recording. These boilers comply with Section 5.4.1.1, therefore, the requirements of this section are not applicable.

Section 5.7.6.3 Operators complying with Section 5.4.1.3 shall perform an annual source test unless a more frequent sampling and reporting period is included in the Permit To Operate. These boilers comply with Section 5.4.1.1, therefore, the requirements of this section are not applicable.

The following condition on the draft renewed permits is a mechanism to ensure compliance with the requirements of this section:

Permit	Condition
N-1237-4-14	22
N-1237-607-1	21

Section 5.8.1 requires that the operator of any unit shall have the option of complying with either the applicable heat input (lb/MMBtu) emission limits or the concentration (ppmv) emission limits specified in Section 5.2. The emission limits selected to demonstrate compliance shall be specified in the source test proposal pursuant to Rule 1081 (Source Sampling).

The following condition on the draft renewed permits is a mechanism to ensure compliance with the requirements of this section:

Permit	Condition
N-1237-4-14	14
N-1237-607-1	13

Section 5.8.2 requires that 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. Unless otherwise 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.

The following condition on the draft renewed permits is a mechanism to ensure compliance with the requirements of this section:

Permit	Condition
N-1237-4-14	15
N-1237-607-1	14

Section 5.8.3 pertains to units equipped with Continuous Emissions Monitoring Systems (CEMS). No units at this facility are equipped with a CEMS. Therefore, the requirements of this section are not applicable.

Section 5.8.4 requires that for emissions monitoring pursuant to Sections 5.7.1 and 6.3.1 using a portable NO_x analyzer as part of an APCO approved Alternate Emissions Monitoring System, emission readings 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.

The following condition on the draft renewed permits is a mechanism to ensure compliance with the requirements of this section:

Permit	Condition
N-1237-4-14	26
N-1237-607-1	25

Section 5.8.5 requires that for emissions source testing performed pursuant to Section 6.3.1 for the purpose of determining compliance with an applicable standard or numerical limitation of this rule, 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.

The following condition on the draft renewed permits is a mechanism to ensure compliance with the requirements of this section:

Permit	Condition
N-1237-4-14	16
N-1237-607-1	15

Section 6.1 requires that the records required by Sections 6.1.1 through 6.1.5 shall be maintained for five calendar years and shall be made available to the APCO upon request. Failure to maintain records or information contained in the records that demonstrate noncompliance with the applicable requirements of this rule shall constitute a violation of this rule.

The following condition on the draft renewed permits is a mechanism to ensure compliance with the requirements of this section:

Permit	Condition
N-1237-4-14	39
N-1237-607-1	37

Section 6.1.1 applies to units operated under the exemption of Section 4.2. No units operate under the exemption in Section 4.2. Therefore, the requirements of this section are not applicable.

Section 6.1.2 requires that the operator of any unit subject to the requirements of Section 5.5 shall record the amount of fuel use on a monthly basis for each unit. As discussed above, these boilers are not low use units. Therefore, the requirements of this section are not applicable.

Section 6.1.3 requires that the operator of a unit subject to Section 5.5.1 or 6.3.1 shall maintain records to verify that the required tune-up and the required monitoring of the operational characteristics have been performed. The boilers operated at this are not low use units and are therefore not subject to the requirements of Section 5.5.1. In addition, for units that operate a District approved Alternate Monitoring System, the tune-up and monitoring of operational characteristic requirements of Section 6.3.1 are not required. As discussed above, Gallo Winery follows District approved Alternate Monitoring Scheme H for each for these boilers. Therefore, the requirements of Section 6.3.1 are not applicable to these units.

Section 6.1.4 requires that the operator performing start-up or shutdown of a unit shall keep records of the duration of start-up or shutdown.

The following condition on the draft renewed permits is a mechanism to ensure compliance with the requirements of this section:

Permit	Condition
N-1237-4-14	29
N-1237-607-1	9

Section 6.1.5 applies to units firing on liquid fuel during a PUC-quality natural gas curtailment period. The units operated at this facility are not permitted with the ability to burn liquid fuels during a PUC-quality natural gas curtailment period. Therefore, the requirements of this section are not applicable.

Section 6.2 identifies the following test methods as District-approved source testing methods for the pollutants listed:

Pollutant	Units	Test Method Required
NO _x	ppmv	EPA Method 7E or ARB Method 100
NO _x	lb/MMBtu	EPA Method 19
CO	ppmv	EPA Method 10 or ARB Method 100
Stack Gas O ₂	%	EPA Method 3 or 3A, or ARB Method 100
Stack Gas Velocities	ft/min	EPA Method 2
Stack Gas Moisture Content	%	EPA Method 4
Fuel Sulfur Content (as H ₂ S)	-	EPA Method 11 or EPA Method 15, as appropriate
Fuel HHV	-	ASTM D 240-87 or D 2382-88 for liquid hydrocarbon fuels; ASTM D 1826-88 or D 1945-81 in conjunction with ASTM D 3588-89 for gaseous fuels

The following conditions on the draft renewed permits are a mechanism to ensure compliance with the requirements of this section:

Permit	Conditions
N-1237-4-14	17 through 19, and 23
N-1237-607-1	16 through 18 and 22

Section 6.3.1 requires that each unit subject to the requirements of Section 5.2 shall be source tested to determine compliance with the applicable emission limits at least once every 12 months. Units that demonstrate compliance on two consecutive 12-month source tests may defer the following 12-month source test up to 36 months. If the result of the 36-month source test demonstrates that the unit does not meet the applicable emission limits specified in 5.2, the source testing frequency shall revert to at least once every 12 months.

The following condition on the draft renewed permits is a mechanism to ensure compliance with the requirements of this section:

Permit	Condition
N-1237-4-14	12
N-1237-607-1	11

Section 6.3.2 states that in lieu of compliance with Section 6.3.1, compliance with the applicable limits in Sections 5.1 or 5.2.3 shall be demonstrated by submittal of annual emissions test results to the District from a unit or units that represents a group of units. The facility has not proposed representative testing. Therefore this section is not applicable.

E. District Rule 4566 – Organic Material Composting Operations

The purpose of this rule is to limit the emissions of volatile organic compounds (VOC) from composting operations. Per Section 2.0, this rule applies to composting facilities that compost and/or stockpile organic material.

This facility receives, stores, mixes, and composts green waste organic materials. Therefore, the facility's green waste organic materials receiving, storage, and mixing operation (permit N-1237-694) and open windrow composting operation (permit N-1237-695) are subject to the requirements of this rule.

Section 5.1.1 requires a composting operation, with a total throughput of less than 100,000³ wet tons per year of organic material, to comply with one of the following within ten (10) days of receipt of organic material at the facility:

1. Remove the organic material from the facility;
2. Start the active phase of composting;
3. Cover the organic material with a waterproof cover that has at least a six-feet (6') overlap of adjacent sheets and be securely anchored; or
4. Implement an APCO approved alternative mitigation measure, not listed above.

The following conditions on the draft renewed permit are a mechanism to ensure compliance with the requirements of this section:

Permit	Conditions
N-1237-694-1	4 and 8

Section 5.1.2 specifies requirements for a composting operation with a total throughput of greater than or equal to 100,000 wet tons per year of organic material. This facility is limited to an organic material throughput of less than 100,000 wet tons per year. Therefore, the requirements of this section are not applicable.

Section 5.2.1 requires the operator of a composting operation with a total throughput of less than 200,000 wet tons per year of organic material to comply with one of the following during the active phase of composting:

1. For windrow composting only, implement at least three turns during the active phase and one of the mitigation measures for the Watering Systems in Table 1.
2. Implement an APCO and EPA approved alternative mitigation measure that demonstrates at least a 19% reduction, by weight, in VOC emissions.

³ Current permits N-1237-694-0 and -695-0 limit the composting throughput for these operations to 100,000 wet tons per year. However, upon review of the application review performed for project N-1121070, where these operations were originally permitted, the intent was to limit the throughput such that this facility was subject to Section 5.1.1 of Rule 4566. In order for these units to be subject to Section 5.1.1 of Rule 4566, the throughput needs to be limited to less than 100,000 wet tons per year. Since limiting the throughput to less than 100,000 wet tons per year was the original intent of the requirement in project N-1121070, the wording of condition 4 from permit N-1237-694-0 and condition 5 from permit N-1237-695-0 have been corrected on the revised draft renewed permits to reflect that the throughput limit should be less than 100,000 wet tons per year.

Based on information in project N-1121070, the facility chose to comply with item 1 above. The facility also requested that the permit allow option to select either mitigation measure 1 from Table 1 (Independent Watering System) or mitigation measure 2 from Table1 (Integrated Watering System).

The following conditions on the draft renewed permit are a mechanism to ensure compliance with the requirements of this section:

Permit	Conditions
N-1237-695-1	6 through 9

Section 5.2.2 specifies requirements for a composting operation with a total throughput of greater than or equal to 200,000 wet tons per year of organic material. This facility is limited to an organic material throughput of less than 100,000 wet tons per year. Therefore, the requirements of this section are not applicable.

Section 6.1 requires an operator to submit a Facility Emission Mitigation Plan (FEMP) along with an Authority to Construct (ATC) application, in accordance with Rule 2010 (Permits Required), to incorporate the approved mitigation measures from the facility's FEMP as applicable permit conditions. The operator has satisfied these requirements with the submission of their FEMP along with the ATC permit applications under project N-1121070.

Section 6.3.2 requires an operator subject to this rule to maintain an operations log. The operations log shall include the following information on a daily basis: (a). The date the organic material arrives on site; (b). The type of organic material received on site; and (c). The weight (in wet tons) of each type of organic material received on site.

Section 6.3.3 requires an operator of a composting facility subject to the stockpile requirements to maintain an operations log, which includes the following information on a daily basis: (a). The date of which each stockpile was initially formed; (b). The date and action taken on each stockpile to satisfy the stockpile requirements; and (c). Other information necessary to determine compliance with the requirements.

The following condition on the draft renewed permit is a mechanism to ensure compliance with the requirements of this section:

Permit	Condition
N-1237-694-1	9

Section 6.3.4.1 requires an operator of a composting facility subject to the composting requirements for a watering system to maintain an operations log, which includes the following information on a daily basis: (a). Record the date and time the organic material from the windrow was tested for compliance; (b). Indicate whether the windrow passes the ball test and, if applicable, all corrective actions taken; (c). Record the date and time the windrow was turned; (d). Record other information necessary to determine compliance with the requirements.

The following condition on the draft renewed permit is a mechanism to ensure compliance with the requirements of this section:

Permit	Condition
N-1237-695-1	10

Section 6.3.5 requires an operator to retain all applicable records, as specified in the recordkeeping requirements of Section 6.0, on site for a period of five years and the records shall be made available to the APCO upon request.

The following condition on the draft renewed permits is a mechanism to ensure compliance with the requirements of this section:

Permit	Condition
N-1237-694-1	11
N-1237-695-1	12

F. District Rule 4621 – Gasoline Transfer Into Stationary Storage Containers, Delivery Vessels, and Bulk Plants

The purpose of this rule is to limit VOC emissions from stationary storage containers, delivery vessels and bulk plants and to provide the administrative requirements for determining compliance with this rule.

Section 5.1 states that loading equipment and vapor collection equipment shall be installed, maintained, and operated such that it is leak-free, with no excess organic liquid drainage at disconnect.

Section 3.19.2 defines a leak as the dripping of VOC-containing liquid at a rate of more than three (3) drops per minute, or the detection of any gaseous or vapor emissions with a concentration or total organic compound greater than 10,000 ppmv, as methane, above background when measured in accordance with the test method in Section 6.4.3. Any liquid or gas coming from a component undergoing repair or replacement, or during sampling of process fluid from a component or equipment into a container is not considered sampling of a leak provided such activities are accomplished as expeditiously as possible and with minimal spillage of material and VOC emissions to the atmosphere.

The following conditions on the draft renewed permit are a mechanism to ensure compliance with the requirements of this section:

Permit	Conditions
N-1237-13-4	5 and 6

Section 5.2.1 states that no person shall transfer, or permit the transfer, of gasoline from any delivery vessel into any stationary storage container subject to the requirements of this rule unless such container is equipped with an ARB certified permanent submerged fill pipe and utilizes an ARB certified Phase I vapor recovery system that is maintained and operated according to manufacturer specifications and the applicable ARB Executive Order.

In addition, ARB has the additional certification requirements, including applicable rules and regulations of the Division of Measurement Standards, the Department of Food and Agriculture, the Office of the State Fire Marshal, the Department of Forestry and Fire Protection, the Division of Occupational Safety and Health, the Department of Industrial Relations, and the Division of Water Quality of the State Water Resources Control Board that have been made conditions of the certification.

The following condition on the draft renewed permit is a mechanism to ensure compliance with the requirements of this section:

Permit	Condition
N-1237-13-4	1

Section 5.4.1 states that all aboveground storage containers shall be constructed and maintained in a leak-free condition.

The following condition on the draft renewed permit is a mechanism to ensure compliance with the requirements of this section:

Permit	Condition
N-1237-13-4	3

Section 5.4.3 specifies requirements for aboveground storage containers that contain aviation gasoline. This facility does not handle aviation gasoline. Therefore, the requirements of this section are not applicable.

Section 5.4.4 states that operators of an aboveground storage container not located at a bulk plant shall conduct and pass the performance test specified in Sections 6.4.9 to determine compliance at least once every 36 months, (no more than 30 days before or after the required performance test date) unless otherwise required under ARB Executive Order.

The following conditions on the draft renewed permit are a mechanism to ensure compliance with the requirements of this section:

Permit	Conditions
N-1237-13-4	11 and 12

Section 5.5 states that all Phase I vapor recovery systems shall be inspected according to the frequency specified in Table 1. The person conducting the inspections shall, at a minimum, verify that the fill caps and vapor caps are not missing, damaged, or loose, that the fill cap gasket and vapor cap gaskets are not missing or damaged, that the fill adapter and vapor adapter are securely attached to the risers, that, where applicable, the spring-loaded submerged fill tube seals properly against the coaxial tubing, and the dry break (poppet-valve) is not missing or damaged and that the submerged fill tube is not missing or damaged.

The following conditions on the draft renewed permit are a mechanism to ensure compliance with the requirements of this section:

Permit	Conditions
N-1237-13-4	8 and 9

Section 5.6 specifies requirements for bulk plants. This facility is not a bulk plant. Therefore, the requirements of this section are not applicable.

Section 5.7.2 states that no person shall operate, or allow the operation of a delivery vessel unless valid State of California decals which attest to the vapor integrity of the container are displayed.

The following condition on the draft renewed permit is a mechanism to ensure compliance with the requirements of this section:

Permit	Condition
N-1237-13-4	7

Section 6.1.4 states that all records required to demonstrate compliance with the requirements of this rule shall be retained on the premises for a minimum of five years and made available on site during normal business hours to the APCO, ARB, or EPA, and submitted to the APCO, ARB, or EPA upon request.

The following condition on the draft renewed permit is a mechanism to ensure compliance with the requirements of this section:

Permit	Condition
N-1237-13-4	21

Section 6.2.3 states “Operators shall notify the District at least seven days prior to any performance testing.”

Section 6.2.4 states “Operators shall submit all performance test results to the District within 30 days of test completion.”

The following condition on the draft renewed permit is a mechanism to ensure compliance with the requirements of this section:

Permit	Condition
N-1237-13-4	17

Section 6.3.1 states that installation and maintenance contractors shall be certified by the ICC for Vapor Recovery System Installation and Repair (VI) and make available onsite proof of ICC certification for VI, and have and make available on site proof of any and all certifications required by the Executive Order and installation and operation manual in order to install or maintain specific systems, or work under the direct and personal supervision of an individual physically present at the work site who possesses and makes available onsite a current certificate from the ICC, indicating he or she has passed the VI exam and all certifications required by the applicable Executive Order.

Section 6.3.2 states that All ICC certifications shall be renewed every 24 months by passing the appropriate exam specific to the certification being sought.

The following conditions on the draft renewed permit are a mechanism to ensure compliance with the requirements of this sections:

Permit	Conditions
N-1237-13-4	15 and 16

Section 6.3.3 states that Gasoline Dispensing Facility Testers wishing to conduct vapor recovery system testing and repair at facilities located within the District, shall be in full compliance with District Rule 1177 (Gasoline Dispensing Facility Tester Certification).

The following condition on the draft renewed permit is a mechanism to ensure compliance with the requirements of this section:

Permit	Condition
N-1237-13-4	14

G. District Rule 4622 – Gasoline Transfer Into Motor Vehicle Fuel Tanks

The purpose of this rule is to limit VOC emissions from stationary storage containers, delivery vessels, and bulk plants and to provide the administrative requirements for determining compliance with this rule.

Section 4.1 states that except for the provisions of Section 6.1.1 and 6.1.2, the requirements of this rule shall not apply to the transfer of gasoline into motor vehicle fuel tanks from any existing storage container, with an aggregate dispensing throughput of:

- Less than or equal to 24,000 gallons per calendar year; and
- Less than or equal to 10,000 gallons in any consecutive 30-day period.
- Any facility which exceeds the throughput limitations specified above shall be subject to the provisions of this rule on and after the date the throughput limitations were exceeded and shall be in compliance according to the schedule in Section 7.1.

The following condition on the draft renewed permit is a mechanism to ensure compliance with the requirements of this section:

Permit	Condition
N-1237-13-4	10

Section 6.1.1 states that gasoline dispensing operations that are exempt under Section 4.1 shall maintain gasoline throughput records which will allow the gasoline throughput for any 30-day period to be continuously determined. These records shall be maintained on the premises as long as exempt status is claimed.

The following condition on the draft renewed permit is a mechanism to ensure compliance with the requirements of this section:

Permit	Condition
N-1237-13-4	19

Section 6.1.2 states that any gasoline dispensing operation previously exempt under Section 4.1 whose gasoline throughput exceeds the exemption levels shall notify the District within 30 days of the date of exceeding the exemption levels.

The following condition on the draft renewed permit is a mechanism to ensure compliance with the requirements of this section:

Permit	Condition
N-1237-13-4	20

H. District Rule 4694 – Wine Fermentation and Storage Tanks

The purpose of this rule is to reduce emissions of volatile organic compounds (VOC) from the fermentation and bulk storage of wine, or achieve equivalent reductions from alternative emission sources. The rule is applicable to any winery fermenting wine and/or storing wine in bulk containers.

As previously discussed, on August 18, 2011 the District approved an amended SIP submittal which excludes the fermentation provisions of District Rule 4694 while maintaining the storage provisions. Therefore, only the storage provisions are Federally Enforceable and will be discussed below.

Section 5.2 states that owners or operators of any wine storage tank having an internal volume equal to or greater than 5,000 gallons shall comply with the requirements of Sections 5.2.1 and 5.2.2 (shown below) when storing wine.

Storage tanks N-1237-750 through ‘-761 have an internal volume less than 5,000 gallons and are therefore not subject to the requirements of this section.

5.2.1 The tank shall be equipped and operated with a pressure-vacuum relief valve meeting all of the following requirements:

- The pressure-vacuum relief valve shall operate within 10% of the maximum allowable working pressure of the tank,
- The pressure-vacuum relief valve shall operate in accordance with the manufacturer’s instructions, and
- The pressure-vacuum relief valve shall be permanently labeled with the operating pressure settings.
- The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21.

5.2.2 The temperature of the stored wine shall be maintained at or below 75° F.

- Temperature of the stored wine shall be determined and recorded at least once per week.
- For each batch of wine, operators shall achieve the storage temperature of 75° F or less within 60 days after completing fermentation.

The following conditions on the draft renewed permits are a mechanism to ensure compliance with the requirements of this section:

Permit Units	Permit Conditions
N-1237-18 through ‘-154, ‘-167 through ‘-479, ‘-490 through ‘-497, ‘-498 through ‘-565, ‘-568, ‘-569, ‘-609 through ‘-669, ‘-701, ‘-702 , ‘-705, ‘-706, ‘-709, and ‘-710	1, 2, and 3

Section 6.4 states that commencing January 1, 2007, the following records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request:

6.4.2 For each storage tank, operators shall record the following information on a weekly basis:

- Total gallons of wine contained in the tank, and
- Maximum temperature of the stored wine.

The following conditions on the draft renewed permits are a mechanism to ensure compliance with the requirements of this section:

Permit Units	Permit Conditions
N-1237-18 through '-154 and '-167 through '-477	4 and 6
N-1237-478 and '-479	4 and 5
N-1237-490 through '-497, and '-568, '-569	7 and 12
N-1237-498 through '-565,	13 and 19
N-1237-609 through '-644	7 and 10
N-1237-645 through '-660	11 and 18
N-1237-662 through '-669, '-701, '-702, '-705, '-706, '-709, and '-710	8 and 13

In addition, the current permits for units N-1237-18 through '-154 and '-167 through '-479 each contain the following condition:

Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

Rule 4694 does not require these types of records to be kept for wine storage tanks. Therefore, this condition is being removed from each of these permits as a part of this Title V permit renewal.

I. 40 CFR Part 64 - CAM

§64.2 – Applicability

This section requires Compliance Assurance Monitoring (CAM) for units that meet the following three criteria:

- 1) the unit must have an emission limit for the pollutant;
- 2) the unit must have add-on controls for the pollutant; these are devices such as flue gas recirculation (FGR), baghouses, and catalytic oxidizers; and
- 3) the unit must have a pre-control potential to emit of greater than the major source thresholds.

Pollutant	Major Source Threshold (lb/year)
VOC	20,000
NO _x	20,000
CO	200,000
PM ₁₀	140,000
SO _x	140,000

a. N-1237-1 – Bulk Storage Tanks with Pneumatic Conveyor

The permit consists of two bulk storage tanks with a pneumatic conveying system that is served by a fabric filter dust collector. The permit does not contain any emission limitations for any pollutant. Therefore, the CAM requirements of 40 CFR 64 are not applicable to this equipment and no further discussion is required.

b. N-1237-4 – 150 MMBtu/hr Natural Gas Fired Boiler

The permit for this boiler contains emission limits for NO_x, CO, VOC, PM₁₀ and SO_x emissions. However, this boiler is not equipped with any add on control devices for CO, VOC, PM₁₀ or SO_x emissions. Therefore, the CAM requirements of 40 CFR 64 are not applicable for these pollutants and no further discussion is required.

This boiler is equipped with a selective catalytic reduction (SCR) system and a flue gas recirculation (FGR) system. Both of these systems provide control for NO_x emissions. Typically the District assumes that an SCR system in combination with an FGR system will achieve a minimum of 90% control for the NO_x emissions generated in a natural gas fired boiler. Therefore, the uncontrolled NO_x emission rate from this boiler can be determined using the emission factor and maximum heat input rating on the current permit and the control efficiency of the SCR system.

NO_x Emissions:

Controlled Emission Factor = 0.008 lb/MMBtu
Heat Input Rating = 150.0 MMBtu/hr
Maximum Operating Schedule = 8,760 hours/year
SCR + FGR System Control Efficiency = 90%

Annual Uncontrolled PE = $[0.008 \text{ lb/MMBtu} \times 150 \text{ MMBtu/hour} \times 8,760 \text{ hours/year}] / (1 - 0.90)$

Annual Uncontrolled PE = 105,120 lb/year

As shown above, the uncontrolled PE for NO_x emissions is greater than the major source thresholds. Therefore, this boiler is subject to the requirements of 40 CFR 64.

c. N-1237-5 – 250 HP Hammer Mill

The permit for this hammermill does not contain emission limitations for any pollutant. Therefore, the CAM requirements of 40 CFR 64 are not applicable and no further discussion is required.

d. N-1237-6 – Diatomaceous Earth (DE) Pneumatic Receiving Operation with Storage Silo

This diatomaceous earth pneumatic receiving and storage operation only generates PM₁₀ emissions. The operation is served by a baghouse for PM₁₀ emission control. Typically the District assumes that a baghouse will achieve 99% PM₁₀ emission control. Therefore, the uncontrolled PM₁₀ emission rate from this operation can be determined using the emission factor and throughput limit listed on the current permit, the control efficiency of the baghouse, and a worst case operating scenario of 365 days/year.

PM₁₀ Emissions:

Emission Factor = 0.0003 lb/ton
Throughput = 75 ton/day
Baghouse Control Efficiency = 99%

$$\text{Annual Uncontrolled PE} = [0.0003 \text{ lb/ton} \times 75 \text{ ton/day} \times 365 \text{ days/year}] / (1 - 0.99)$$

$$\text{Annual Uncontrolled PE} = 821 \text{ lb/year}$$

As shown above, the uncontrolled PE for PM₁₀ emissions is less than the major source threshold. Therefore, this diatomaceous earth pneumatic receiving and storage operation is not subject to the requirements of 40 CFR 64 for this pollutant and no further discussion is required.

e. N-1237-7, '-8, '-9 and '-10 – Abrasive Blasting Operations

These abrasive blasting permits do not contain emission limitations for any pollutant. Therefore, the CAM requirements of 40 CFR 64 are not applicable and no further discussion is required.

f. N-1237-12 – Oak Chip Roasting Operation

This oak chip roasting operation only has permitted VOC and PM₁₀ emission limits. The operation is served by an incinerator for VOC emission control and a scrubber for PM₁₀ emission control. Pursuant to information in the facility files, the incinerator will achieve 95% VOC emission control and the scrubber will achieve 98% PM₁₀ emission control. Therefore, the uncontrolled VOC and PM₁₀ emission rates from this operation can be determined using the emission factors and throughput limit listed on the current permit, the control efficiencies of the incinerator and scrubber, and a worst case operating scenario of 365 days/year.

VOC Emissions:

Emission Factor = 0.114 lb/ton
Throughput = 5.25 ton/day
Incinerator Control Efficiency = 95%

$$\text{Annual Uncontrolled PE} = [0.114 \text{ lb/ton} \times 5.25 \text{ ton/day} \times 365 \text{ days/year}] / (1 - 0.95)$$

$$\text{Annual Uncontrolled PE} = 4,369 \text{ lb/year}$$

PM₁₀ Emissions:

Emission Factor = 0.076 lb/ton
Throughput = 5.25 ton/day
Scrubber Control Efficiency = 98%

Annual Uncontrolled PE = $[0.076 \text{ lb/ton} \times 5.25 \text{ ton/day} \times 365 \text{ days/year}] / (1 - 0.98)$

Annual Uncontrolled PE = 7,282 lb/year

As shown above, the uncontrolled PE for VOC and PM₁₀ emissions is less than the major source thresholds. Therefore, this oak chip roasting operation is not subject to the requirements of 40 CFR 64 for these pollutants and no further discussion is required.

g. N-1237-13 – Gasoline Dispensing Operation with 500 Gallon Aboveground Storage Tank

The permit for this gasoline dispensing operation does not contain emission limitations for any pollutant. Therefore, the CAM requirements of 40 CFR 64 are not applicable and no further discussion is required.

h. N-1237-17 – Oak Wood Chip Transfer Operation

This oak wood chip transfer operation only generates PM₁₀ emissions. The operation is served by a baghouse for PM₁₀ emission control. Typically the District assumes that a baghouse will achieve 99% PM₁₀ emission control. Therefore, the uncontrolled PM₁₀ emission rate from this operation can be determined using the emission factor and throughput limit listed on the current permit, the control efficiency of the baghouse, and a worst case operating scenario of 365 days/year.

PM₁₀ Emissions:

Emission Factor = 0.2 lb/ton
Throughput = 9 ton/day
Baghouse Control Efficiency = 99%

Annual Uncontrolled PE = $[0.2 \text{ lb/ton} \times 9 \text{ ton/day} \times 365 \text{ days/year}] / (1 - 0.99)$

Annual Uncontrolled PE = 65,700 lb/year

As shown above, the uncontrolled PE for PM₁₀ emissions is less than the major source threshold. Therefore, this oak wood chip transfer operation is not subject to the requirements of 40 CFR 64 for this pollutant and no further discussion is required.

- i. N-1237-18 through N-1237-479, '-481 through '-596, '-609 through '-693, '-701, '-702, '-705, '-706, '-709, '-710, and '-750 through '-761 – Wine Fermentation and/or Storage Tanks

These wine fermentation and/or storage tanks are not equipped with any add-on control equipment. Since these tank permits are not equipped with any add-on control devices, they are not subject to the CAM requirements of 40 CFR Subpart 64 and no further discussion is required.

- j. N-1237-480 – Diatomaceous Earth (DE) Pneumatic Receiving Operation with Storage Silo

This diatomaceous earth pneumatic receiving and storage operation only generates PM₁₀ emissions. The operation is served by a baghouse for PM₁₀ emission control. Typically the District assumes that a baghouse will achieve 99% PM₁₀ emission control. Therefore, the uncontrolled PM₁₀ emission rate from this operation can be determined using the emission factor and throughput limit listed on the current permit, the control efficiency of the baghouse, and a worst case operating scenario of 365 days/year.

PM₁₀ Emissions:

Emission Factor = 0.00085 lb/ton

Throughput = 20 ton/day

Baghouse Control Efficiency = 99%

$$\text{Annual Uncontrolled PE} = [0.00085 \text{ lb/ton} \times 20 \text{ ton/day} \times 365 \text{ days/year}] / (1 - 0.99)$$

$$\text{Annual Uncontrolled PE} = 621 \text{ lb/year}$$

As shown above, the uncontrolled PE for PM₁₀ emissions is less than the major source threshold. Therefore, this diatomaceous earth pneumatic receiving and storage operation is not subject to the requirements of 40 CFR 64 for this pollutant and no further discussion is required.

k. N-1237-596 – Oak Sawdust Handling System

This oak wood sawdust handling operation only generates PM₁₀ emissions. The operation is served by a baghouse for PM₁₀ emission control. Typically the District assumes that a baghouse will achieve 99% PM₁₀ emission control. Therefore, the uncontrolled PM₁₀ emission rate from this operation can be determined using the emission factor and throughput limit listed on the current permit, the control efficiency of the baghouse, and a worst case operating scenario of 365 days/year.

PM₁₀ Emissions:

Emission Factor = 0.06 lb/ton of sawdust throughput
Throughput = 3,300,000 pounds per year
Baghouse Control Efficiency = 99%

$$\text{Annual Uncontrolled PE} = [0.06 \text{ lb/ton} \times 3,300,000 \text{ lb/year} \times \text{ton}/2,000 \text{ lb}] / (1 - 0.99)$$

$$\text{Annual Uncontrolled PE} = 9,900 \text{ lb/year}$$

As shown above, the uncontrolled PE for PM₁₀ emissions is less than the major source threshold. Therefore, this oak sawdust handling system is not subject to the requirements of 40 CFR 64 for this pollutant and no further discussion is required.

l. N-1237-597 and '-598 – Distilled Spirits Storage Tanks

These distilled spirits storage tanks are not equipped with any add-on control equipment. Since these tank permits are not equipped with any add-on control devices, they are not subject to the CAM requirements of 40 CFR Subpart 64 and no further discussion is required.

m. N-1237-600 – Ethanol Evaporator System

This ethanol evaporator system is not equipped with any add-on control equipment. Since the evaporator system is not equipped with any add-on control devices, it is not subject to the CAM requirements of 40 CFR Subpart 64 and no further discussion is required.

n. N-1237-601 – Diatomaceous Earth (DE) Receiving Operation with Storage Silo

This diatomaceous earth receiving and storage operation only generates PM₁₀ emissions. The operation is served by a bin vent filter for PM₁₀ emission control. Typically the District expects a bin vent filter serving a storage silo to achieve 99% PM₁₀ emission control. Therefore, the uncontrolled PM₁₀ emission rate from this operation can be determined using the emission factor and throughput limit listed on the current permit, the control efficiency of the baghouse, and a worst case operating scenario of 365 days/year.

PM₁₀ Emissions:

Emission Factor = 0.00085 lb/ton

Throughput = 23 ton/day

Baghouse Control Efficiency = 99%

$$\text{Annual Uncontrolled PE} = [0.00085 \text{ lb/ton} \times 23 \text{ ton/day} \times 365 \text{ days/year}] / (1 - 0.99)$$

$$\text{Annual Uncontrolled PE} = 714 \text{ lb/year}$$

As shown above, the uncontrolled PE for PM₁₀ emissions is less than the major source threshold. Therefore, this diatomaceous earth pneumatic receiving and storage operation is not subject to the requirements of 40 CFR 64 for this pollutant and no further discussion is required.

o. N-1237-603 – Oak Sawdust Handling System

This oak wood sawdust handling operation only generates PM₁₀ emissions. The operation is served by a dust collector for PM₁₀ emission control. Typically the District assumes that a dust collector will achieve 99% PM₁₀ emission control. Therefore, the uncontrolled PM₁₀ emission rate from this operation can be determined using the emission factor and throughput limit listed on the current permit, the control efficiency of the baghouse, and a worst case operating scenario of 365 days/year.

PM₁₀ Emissions:

Emission Factor = 0.2 lb/ton of sawdust throughput
Throughput = 1,152,000 pounds per year
Baghouse Control Efficiency = 99%

$$\text{Annual Uncontrolled PE} = [0.52 \text{ lb/ton} \times 1,152,000 \text{ lb/year} \times \text{ton}/2,000 \text{ lb}] / (1 - 0.99)$$

$$\text{Annual Uncontrolled PE} = 29,952 \text{ lb/year}$$

As shown above, the uncontrolled PE for PM₁₀ emissions is less than the major source threshold. Therefore, this oak sawdust handling system is not subject to the requirements of 40 CFR 64 for this pollutant and no further discussion is required.

p. N-1237-607 – 90 MMBtu/hr Natural Gas Fired Boiler

The permit for this boiler contains emission limits for NO_x, CO, VOC, PM₁₀ and SO_x emissions. However, this boiler is not equipped with any add on control devices for CO, VOC, PM₁₀ or SO_x emissions. Therefore, the CAM requirements of 40 CFR 64 are not applicable for these pollutants and no further discussion is required.

This boiler is equipped with a selective catalytic reduction (SCR) system and a flue gas recirculation (FGR) system. Both of these systems provide control for NO_x emissions. Typically the District assumes that an SCR system in combination with an FGR system will achieve a minimum of 90% control for the NO_x emissions generated in a natural gas fired boiler. Therefore, the uncontrolled NO_x emission rate from this boiler can be determined using the emission factor and maximum heat input rating on the current permit and the control efficiency of the SCR system.

NO_x Emissions:

Controlled Emission Factor = 0.006 lb/MMBtu
Heat Input Rating = 90 MMBtu/hr
Maximum Operating Schedule = 8,760 hours/year
SCR + FGR System Control Efficiency = 90%

$$\text{Annual Uncontrolled PE} = [0.006 \text{ lb/MMBtu} \times 90 \text{ MMBtu/hour} \times 8,760 \text{ hours/year}] / (1 - 0.90)$$

$$\text{Annual Uncontrolled PE} = 47,304 \text{ lb/year}$$

As shown above, the uncontrolled PE for NO_x emissions is greater than the major source thresholds. Therefore, this boiler is subject to the requirements of 40 CFR 64.

q. N-1237-694 – Green Waste Organic Material Receiving, Storage and Mixing Operation

The permit for this green waste organic material received, storage and mixing operation contains emission limits for VOC, PM₁₀, and NH₃ emissions. However, this operation is not equipped with any add on control devices for VOC or NH₃ emissions. Therefore, the CAM requirements of 40 CFR 64 are not applicable for these pollutants and no further discussion is required.

This operation is equipped with a water sprinkler system to help control fugitive dust (PM₁₀) emissions during the receiving, handling, loading, and mixing of the feedstock materials. In accordance with the definition of a control device from 40 CFR 64.1, a control device means equipment, other than inherent process equipment, that is used to destroy or remove air pollutant(s) prior to discharge to the atmosphere. As discussed above, the water sprays associated with this process are in place to reduce fugitive PM₁₀ emissions from dry material handling. The water sprays are not destroying or removing these air pollutants prior to discharge to the atmosphere. Therefore, the water sprays are not considered a control device and the CAM requirements of 40 CFR 64 are not applicable to this pollutant. No further discussion is required.

r. N-1237-695 – Open Windrow Green Waste Composting Operation

The permit for this green waste organic material received, storage and mixing operation contains emission limits for VOC, PM₁₀, and NH₃ emissions. However, this operation is not equipped with any add on control devices for VOC and NH₃ emissions. Therefore, the CAM requirements of 40 CFR 64 are not applicable for these pollutants and no further discussion is required.

This operation is equipped with a water sprinkler system to help control fugitive dust (PM₁₀) emissions during the receiving, handling, loading, and mixing of the feedstock materials. In accordance with the definition of a control device from 40 CFR 64.1, a control device means equipment, other than inherent process equipment, that is used to destroy or remove air pollutant(s) prior to discharge to the atmosphere. As discussed above, the water sprays associated with this process are in place to reduce fugitive PM₁₀ emissions from dry material handling. The water sprays are not destroying or removing these air pollutants prior to discharge to the atmosphere. Therefore, the water sprays are not considered a control device and the CAM requirements of 40 CFR 64 are not applicable for PM₁₀ emissions. No further discussion is required.

s. N-1237-696 – Finished Compost Storage and Loadout Operation

This finished compost storage and loadout operation is not equipped with any add-on control equipment. In addition, the current permit does not contain emission limits for any pollutant. Since the finished compost storage and loadout operation is not equipped with any add-on control devices and does not have any emission limits, it is not subject to the CAM requirements of 40 CFR Subpart 64 and no further discussion is required.

t. N-1237-763 – Grape Pomace and Wine Solids Drying Operation

This grape pomace and wine solids drying operation only generates PM₁₀ emissions. Each system is served by a dust collector for PM₁₀ emission control. Typically the District assumes that a dust collector will achieve 99% PM₁₀ emission control. Therefore, the uncontrolled PM₁₀ emission rate from each of these operations can be determined using the emission factor and throughput limit listed on the current permit, the control efficiency of the baghouse, and a worst case operating scenario of 365 days/year.

PM₁₀ Emissions:

Emission Factor = 0.00052 lb/ton of material throughput
Throughput = 168 tons/day
Dust Collector Control Efficiency = 99%

Annual Uncontrolled PE = $[0.00052 \text{ lb/ton} \times 168 \text{ ton/day} \times 365 \text{ days/year} \times \text{ton}/2,000 \text{ lb}] / (1 - 0.99)$

Annual Uncontrolled PE = 3,189 lb/year

As shown above, the uncontrolled PE for PM₁₀ emissions is less than the major source threshold. Therefore, these carbon delivery systems are not subject to the requirements of 40 CFR 64 for this pollutant and no further discussion is required.

u. N-1237-781 and -782 – Carbon Delivery Systems “A” and “B”

These carbon delivery systems only generate PM₁₀ emissions. Each system is served by a dust collector for PM₁₀ emission control. Typically the District assumes that a dust collector will achieve 99% PM₁₀ emission control. Therefore, the uncontrolled PM₁₀ emission rate from each of these operations can be determined using the emission factor and throughput limit listed on the current permit, the control efficiency of the baghouse, and a worst case operating scenario of 365 days/year.

PM₁₀ Emissions:

Emission Factor = 0.2 lb/ton of sawdust throughput
Throughput = 150,000 pounds per year
Baghouse Control Efficiency = 99%

$$\text{Annual Uncontrolled PE} = [0.2 \text{ lb/ton} \times 150,000 \text{ lb/year} \times \text{ton}/2,000 \text{ lb}] / (1 - 0.99)]$$

$$\text{Annual Uncontrolled PE} = 1,500 \text{ lb/year}$$

As shown above, the uncontrolled PE for PM₁₀ emissions is less than the major source threshold. Therefore, these carbon delivery systems are not subject to the requirements of 40 CFR 64 for this pollutant and no further discussion is required.

§64.3 thru §64.10 – CAM Monitoring, Design, Operation and Submittal Requirements

As shown above, the 150.0 MMBtu/hr natural gas fired boiler served by a selective catalytic reduction (SCR) system (PTO N-1237-4) and the 90 MMBtu/hr natural gas fired boilers served by an SCR system are the only units subject to CAM at this facility. A Selective Catalytic Reduction (SCR) system operates as an external control device where flue gases and a reagent, in this case ammonia, are passed through an appropriate catalyst. Ammonia, will be injected upstream of the catalyst where it reacts and reduces NO_x, over the catalyst bed, to form elemental nitrogen and other by-products.

E & J Gallo Winery has chosen to satisfy CAM requirements by installing in-stack NO_x and O₂ analyzers upstream of the stack sampling locations used during source testing. The in-stack analyzers take NO_x and O₂ measurements at least once each day that the boilers operate.

The following conditions on the draft renewed permits are a mechanism to ensure compliance with the requirements of this subpart:

Permit	Condition
N-1237-4-14	32 through 39
N-1237-607-1	28 through 35

J. 40 CFR Part 82, Subpart B – Stratospheric Ozone

The purpose of 40 CFR Part 82 Subpart B is to implement section 609 of the Clean Air Act, as amended regarding the servicing of motor vehicle air conditioners (MVACs), and to implement section 608 of the Clean Air Act regarding certain servicing, maintenance, repair and disposal of air conditioners in MVACs and MVAC-like appliances.

These regulations apply to any person performing service on a motor vehicle for consideration when this service involves the refrigerant in the motor vehicle air conditioner.

The amendments to this rule do not have any effect on current permit requirements and will therefore not be addressed further in this evaluation.

The following condition on the draft renewed permit is a mechanism to ensure compliance with the requirements of this section:

Permit	Condition
N-1237-0-3	28

K. 40 CFR Part 82, Subpart F – Stratospheric Ozone

The purpose of 40 CFR Part 82 Subpart F is to reduce emissions of class I and class II refrigerants and their substitutes to the lowest achievable level by maximizing the recapture and recycling of such refrigerants during the service, maintenance, repair, and disposal of appliances and restricting the sale of refrigerants consisting in whole or in part of a class I and class II ODS in accordance with Title VI of the Clean Air Act.

These regulations apply to any person servicing, maintaining, or repairing appliances. This subpart also applies to persons disposing of appliances, including small appliances and motor vehicle air conditioners. In addition, this subpart applies to refrigerant reclaimers, technician certifying programs, appliance owners and operators, manufacturers of appliances, manufacturers of recycling and recovery equipment, approved recycling and recovery equipment testing organizations, persons selling class I or class II refrigerants or offering class I or class II refrigerants for sale, and persons purchasing class I or class II refrigerants.

The amendments to this rule do not have any effect on current permit requirements and will therefore not be addressed further in this evaluation.

The following condition on the draft renewed permit is a mechanism to ensure compliance with the requirements of this section:

Permit	Condition
N-1237-0-3	27

IX. PERMIT SHIELD

A permit shield legally protects a facility from enforcement of the shielded regulations when a source is in compliance with the terms and conditions of the Title V permit. Compliance with the terms and conditions of the Operating Permit is considered compliance with all applicable requirements upon which those conditions are based, including those that have been subsumed.

A. Requirements Addressed by Model General Permit Templates

The applicant is not requesting to use any model general permit templates for this Title V renewal project.

B. Requirements not Addressed by Model General Permit Templates

E & J Gallo Winery is not requesting any new permit shields within this Title V renewal project. In addition, E & J Gallo Winery is not requesting any changes to the existing permit shields already included in their Title V operating permit. Therefore, all of the existing permit shields will be maintained on the revised permit for this renewal project.

X. PERMIT CONDITIONS

See Attachment A – Draft Renewed Title V Operating Permit

XI. ATTACHMENTS

- A. Draft Renewed Title V Operating Permit
- B. Previous Title V Operating Permit
- C. Detailed Facility List

ATTACHMENT A

Draft Renewed Title V Operating Permit

San Joaquin Valley Air Pollution Control District

FACILITY: N-1237-0-3

EXPIRATION DATE: 09/30/2015

FACILITY-WIDE REQUIREMENTS

1. The owner or operator shall notify the District of any breakdown condition as soon as reasonably possible, but no later than one hour after its detection, unless the owner or operator demonstrates to the District's satisfaction that the longer reporting period was necessary. [District Rule 1100, 6.1 and Merced County Rule 109] Federally Enforceable Through Title V Permit
2. The District shall be notified in writing within ten days following the correction of any breakdown condition. The breakdown notification shall include a description of the equipment malfunction or failure, the date and cause of the initial failure, the estimated emissions in excess of those allowed, and the methods utilized to restore normal operations. [District Rule 1100, 7.0 and Merced County Rule 109] Federally Enforceable Through Title V Permit
3. {2287} The owner or operator of any stationary source operation that emits more than 25 tons per year of nitrogen oxides or reactive organic compounds, shall provide the District annually with a written statement in such form and at such time as the District prescribes, showing actual emissions of nitrogen oxides and reactive organic compounds from that source. [District Rule 1160, 5.0] Federally Enforceable Through Title V Permit
4. Any person building, altering or replacing any operation, article, machine, equipment, or other contrivance, the use of which may cause the issuance of air contaminants or the use of which may eliminate, reduce, or control the issuance of air contaminants, shall first obtain an Authority to Construct (ATC) from the District unless exempted by District Rule 2020 (12/20/07). [District Rules 2010, 3.0 and 4.0; and 2020] Federally Enforceable Through Title V Permit
5. {2289} The permittee must comply with all conditions of the permit including permit revisions originated by the District. All terms and conditions of a permit that are required pursuant to the Clean Air Act (CAA), including provisions to limit potential to emit, are enforceable by the EPA and Citizens under the CAA. Any permit noncompliance constitutes a violation of the CAA and the District Rules and Regulations, and is grounds for enforcement action, for permit termination, revocation, reopening and reissuance, or modification; or for denial of a permit renewal application. [District Rules 2070, 7.0; 2080; and 2520, 9.8.1 and 9.12.1] Federally Enforceable Through Title V Permit
6. {2290} A Permit to Operate or an Authority to Construct shall not be transferred unless a new application is filed with and approved by the District. [District Rule 2031] Federally Enforceable Through Title V Permit
7. {2291} Every application for a permit required under Rule 2010 (12/17/92) shall be filed in a manner and form prescribed by the District. [District Rule 2040] Federally Enforceable Through Title V Permit
8. {2292} The operator shall maintain records of required monitoring that include: 1) the date, place, and time of sampling or measurement; 2) the date(s) analyses were performed; 3) the company or entity that performed the analysis; 4) the analytical techniques or methods used; 5) the results of such analysis; and 6) the operating conditions at the time of sampling or measurement. [District Rule 2520, 9.4.1] Federally Enforceable Through Title V Permit
9. {2293} The operator shall retain records of all required monitoring data and support information for a period of at least 5 years from the date of the monitoring sample, measurement, or report. Support information includes copies of all reports required by the permit and, for continuous monitoring instrumentation, all calibration and maintenance records and all original strip-chart recordings. [District Rule 2520, 9.4.2] Federally Enforceable Through Title V Permit

FACILITY-WIDE REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate. Any amendments to these Facility-wide Requirements that affect specific Permit Units may constitute modification of those Permit Units.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-0-3 : Aug 29 2016 8:26AM -- BROWND

10. {2294} The operator shall submit reports of any required monitoring at least every six months unless a different frequency is required by an applicable requirement. All instances of deviations from permit requirements must be clearly identified in such reports. [District Rule 2520, 9.5.1] Federally Enforceable Through Title V Permit
11. {2295} Deviations from permit conditions must be promptly reported, including deviations attributable to upset conditions, as defined in the permit. For the purpose of this condition, promptly means as soon as reasonably possible, but no later than 10 days after detection. The report shall include the probable cause of such deviations, and any corrective actions or preventive measures taken. All required reports must be certified by a responsible official consistent with section 10.0 of District Rule 2520 (6/21/01). [District Rules 2520, 9.5.2 and 1100, 7.0] Federally Enforceable Through Title V Permit
12. {2296} If for any reason a permit requirement or condition is being challenged for its constitutionality or validity by a court of competent jurisdiction, the outcome of such challenge shall not affect or invalidate the remainder of the conditions or requirements in that permit. [District Rule 2520, 9.7] Federally Enforceable Through Title V Permit
13. {2297} It shall not be a defense for a permittee in an enforcement action that it would have been necessary to halt or reduce the permitted activity in order to maintain compliance with the conditions of the permit. [District Rule 2520, 9.8.2] Federally Enforceable Through Title V Permit
14. {2298} The permit may be modified, revoked, reopened and reissued, or terminated for cause. The filing of a request by the permittee for a permit modification, revocation and reissuance, or termination, or a notification of planned changes or anticipated noncompliance does not stay any permit condition. [District Rule 2520, 9.8.3] Federally Enforceable Through Title V Permit
15. {2299} The permit does not convey any property rights of any sort, or any exclusive privilege. [District Rule 2520, 9.8.4] Federally Enforceable Through Title V Permit
16. {2300} The Permittee shall furnish to the District, within a reasonable time, any information that the District may request in writing to determine whether cause exists for modifying, revoking and reissuing, or terminating the permit or to determine compliance with the permit. Upon request, the permittee shall also furnish to the District copies of records required to be kept by the permit or, for information claimed to be confidential, the permittee may furnish such records directly to EPA along with a claim of confidentiality. [District Rule 2520, 9.8.5] Federally Enforceable Through Title V Permit
17. {2301} The permittee shall pay annual permit fees and other applicable fees as prescribed in Regulation III of the District Rules and Regulations. [District Rule 2520, 9.9] Federally Enforceable Through Title V Permit
18. {2302} Upon presentation of appropriate credentials, a permittee shall allow an authorized representative of the District to enter the permittee's premises where a permitted source is located or emissions related activity is conducted, or where records must be kept under condition of the permit. [District Rule 2520, 9.13.2.1] Federally Enforceable Through Title V Permit
19. {2303} Upon presentation of appropriate credentials, a permittee shall allow an authorized representative of the District to have access to and copy, at reasonable times, any records that must be kept under the conditions of the permit. [District Rule 2520, 9.13.2.2] Federally Enforceable Through Title V Permit
20. {2304} Upon presentation of appropriate credentials, a permittee shall allow an authorized representative of the District to inspect at reasonable times any facilities, equipment, practices, or operations regulated or required under the permit. [District Rule 2520, 9.13.2.3] Federally Enforceable Through Title V Permit
21. {2305} Upon presentation of appropriate credentials, a permittee shall allow an authorized representative of the District to sample or monitor, at reasonable times, substances or parameters for the purpose of assuring compliance with the permit or applicable requirements. [District Rule 2520, 9.13.2.4] Federally Enforceable Through Title V Permit
22. No air contaminants shall be discharged into the atmosphere for a period or periods aggregating more than 3 minutes in any one hour which is as dark or darker than Ringelmann #1 or equivalent to 20% opacity and greater, unless specifically exempted by District Rule 4101 (2/17/05). If the equipment or operation is subject to a more stringent visible emission standard as prescribed in a permit condition, the more stringent visible emission limit shall supersede this condition. [District Rule 4101] Federally Enforceable Through Title V Permit

FACILITY-WIDE REQUIREMENTS CONTINUE ON NEXT PAGE

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

23. No person shall manufacture, blend, repackage, supply, sell, solicit or apply any architectural coating with a VOC content in excess of the corresponding limit specified in the Table of Standards of District Rule 4601 (12/17/09) for use or sale within the District. [District Rule 4601, 5.1] Federally Enforceable Through Title V Permit
24. All VOC-containing materials for architectural coatings subject to Rule 4601 (12/17/09) shall be stored in closed containers when not in use. [District Rule 4601, 5.4] Federally Enforceable Through Title V Permit
25. The permittee shall comply with all the Labeling and Test Methods requirements outlined in Rule 4601 sections 6.1 and 6.3 (12/17/09). [District Rule 4601, 6.1 and 6.3] Federally Enforceable Through Title V Permit
26. {2310} With each report or document submitted under a permit requirement or a request for information by the District or EPA, the permittee shall include a certification of truth, accuracy, and completeness by a responsible official. [District Rule 2520, 9.13.1 and 10.0] Federally Enforceable Through Title V Permit
27. {2311} If the permittee performs maintenance on, or services, repairs, or disposes of appliances, the permittee shall comply with the standards for Recycling and Emissions Reduction pursuant to 40 CFR 82, Subpart F. [40 CFR 82 Subpart F] Federally Enforceable Through Title V Permit
28. {2312} If the permittee performs service on motor vehicles when this service involves the ozone-depleting refrigerant in the motor vehicle air conditioner (MVAC), the permittee shall comply with the standards for Servicing of Motor Vehicle Air Conditioners pursuant to all the applicable requirements as specified in 40 CFR 82, Subpart B. [40 CFR 82, Subpart B] Federally Enforceable Through Title V Permit
29. Disturbances of soil related to any construction, demolition, excavation, extraction, or other earthmoving activities shall comply with the requirements for fugitive dust control in District Rule 8021 unless specifically exempted under Section 4.0 of Rule 8021 (8/19/04) or Rule 8011 (8/19/04). [District Rules 8011 and 8021] Federally Enforceable Through Title V Permit
30. Outdoor handling, storage and transport of any bulk material which emits dust shall comply with the requirements of District Rule 8031, unless specifically exempted under Section 4.0 of Rule 8031 (8/19/04) or Rule 8011 (8/19/04). [District Rules 8011 and 8031] Federally Enforceable Through Title V Permit
31. An owner/operator shall prevent or cleanup any carryout or trackout in accordance with the requirements of District Rule 8041 Section 5.0, unless specifically exempted under Section 4.0 of Rule 8041 (8/19/04) or Rule 8011 (8/19/04). [District Rules 8011 and 8041] Federally Enforceable Through Title V Permit
32. Whenever open areas are disturbed or vehicles are used in open areas, the facility shall comply with the requirements of Section 5.0 of District Rule 8051, unless specifically exempted under Section 4.0 of Rule 8051 (8/19/04) or Rule 8011 (8/19/04). [District Rules 8011 and 8051] Federally Enforceable Through Title V Permit
33. Any paved road or unpaved road shall comply with the requirements of District Rule 8061 unless specifically exempted under Section 4.0 of Rule 8061 (8/19/04) or Rule 8011 (8/19/04). [District Rules 8011 and 8061] Federally Enforceable Through Title V Permit
34. Any unpaved vehicle/equipment area that anticipates more than 75 vehicle trips per day shall comply with the requirements of Section 5.1.1 of District Rule 8071. Any unpaved vehicle/equipment area that anticipates more than 100 vehicle trips per day shall comply with the requirements of Section 5.1.2 of District Rule 8071. All sources shall comply with the requirements of Section 5.0 of District Rule 8071 unless specifically exempted under Section 4.0 of Rule 8071 (9/16/04) or Rule 8011 (8/19/04). [District Rules 8011 and Rule 8071] Federally Enforceable Through Title V Permit
35. {2319} Any owner or operator of a demolition or renovation activity, as defined in 40 CFR 61.141, shall comply with the applicable inspection, notification, removal, and disposal procedures for asbestos containing materials as specified in 40 CFR 61.145 (Standard for Demolition and Renovation). [40 CFR 61 Subpart M] Federally Enforceable Through Title V Permit

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

36. {2320} The permittee shall submit certifications of compliance with the terms and standards contained in Title V permits, including emission limits, standards and work practices, to the District and the EPA annually (or more frequently as specified in an applicable requirement or as specified by the District). The certification shall include the identification of each permit term or condition, the compliance status, whether compliance was continuous or intermittent, the methods used for determining the compliance status, and any other facts required by the District to determine the compliance status of the source. [District Rule 2520, 9.16] Federally Enforceable Through Title V Permit
37. {2321} The permittee shall submit an application for Title V permit renewal to the District at least six months, but not greater than 18 months, prior to the permit expiration date. [District Rule 2520, 5.2] Federally Enforceable Through Title V Permit
38. {2322} When a term is not defined in a Title V permit condition, the definition in the rule cited as the origin and authority for the condition in a Title V permits shall apply. [District Rule 2520, 9.1.1] Federally Enforceable Through Title V Permit
39. {2323} Compliance with permit conditions in the Title V permit shall be deemed in compliance with the following outdated SIP requirements: Rule 401 (Madera, Fresno, Kern, Kings, San Joaquin, Stanislaus, Tulare and Merced), Rule 110 (Fresno, Stanislaus, San Joaquin), Rule 109 (Merced), Rule 113 (Madera), and Rule 111 (Kern, Tulare, Kings). A permit shield is granted from these requirements. [District Rule 2520, 13.2] Federally Enforceable Through Title V Permit
40. Compliance with permit conditions in the Title V permit shall be deemed in compliance with the following applicable requirements: SJVUAPCD Rules 1100, sections 6.1 and 7.0 (12/17/92); 2010, sections 3.0 and 4.0 (12/17/92); 2031 (12/17/92); 2040 (12/17/92); 2070, section 7.0 (12/17/92); 2080 (12/17/92); and 4601, sections 5.1, 5.2, 5.3, 5.8 and 8.0 (12/17/09). A permit shield is granted from these requirements. [District Rule 2520, 13.2] Federally Enforceable Through Title V Permit
41. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
42. Facility shall comply and abide by all applicable requirements of 40 CFR Part 68. [40 CFR 68] Federally Enforceable Through Title V Permit
43. A Three-Year Compliance Plan that demonstrates compliance with the requirements of Section 5.1 of District Rule 4694 for each year of the applicable compliance period shall be submitted to the District by no later than December 1, 2018, and every three years thereafter on or before December 1. [District Rule 4694, 6.1]
44. A Three-Year Compliance Plan Verification that demonstrates that the Three-Year Compliance Plan elements are in effect shall be submitted to the District by no later than July 1, 2019, and every three years thereafter on or before July 1. [District Rule 4694, 6.2]
45. An Annual Compliance Plan Demonstration that shows compliance with the applicable requirements of this rule shall be submitted to the District by no later than March 1, 2017, and every year thereafter on or before March 1. [District Rule 4694, 6.3]
46. Operators using CER to mitigate fermentation emissions shall perform all monitoring and recordkeeping, as established in their approved Three-Year Compliance Plan, and shall maintain all records necessary to demonstrate compliance. [District Rule 4694]
47. The reporting periods for the Report of Required Monitoring and the Compliance Certification Report begin July 1 of every year, unless alternative dates are approved by the District Compliance Division. These reports are due within 30 days after the end of the reporting period. [District Rule 2520] Federally Enforceable Through Title V Permit

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-1-3

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

TWO BULK STORAGE TANKS, PNEUMATIC CONVEYING SYSTEM WITH FABRIC COLLECTOR (PCO3 SLV COLLECTOR)

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 the hourly rate as calculated in District Rule 4202 using the equation $E=3.59 \times P^{0.62}$ if P is less than or equal to 30 tons per hour, or $E=17.37 \times P^{0.16}$ if P is greater than 30 tons per hour (amended December 17, 1992). [District Rule 4202] Federally Enforceable Through Title V Permit
3. Particulate matter emissions shall not exceed 0.1 gr/dscf. [District Rule 4201] Federally Enforceable Through Title V Permit
4. After each loading, the fabric collector cleaning system shall be cycled. [District Rule 2201] Federally Enforceable Through Title V Permit
5. Dust collection system shall be completely inspected annually for evidence of particulate matter breakthrough and repaired as needed. [District Rule 2520, 9.3.2] Federally Enforceable Through Title V Permit
6. Dust collector filters shall be thoroughly inspected annually for tears, scuffs, abrasions, holes, or any evidence of particulate matter breakthrough and shall be replaced as needed. [District Rule 2520, 9.3.2] Federally Enforceable Through Title V Permit
7. Visible emissions shall be inspected annually during operation. If visible emissions are observed, corrective action shall be taken to eliminate visible emissions. If visible emissions cannot be corrected within 24 hours, a visible emissions test using EPA Method 9 shall be conducted. [District Rule 2520, 9.3.2] Federally Enforceable Through Title V Permit
8. Records of dust collector maintenance, inspections, and repair shall be maintained. These records shall include identification of the equipment, date of inspection, any corrective action taken, and identification of the personnel performing the inspection. [District Rule 2520, 9.4.2] Federally Enforceable Through Title V Permit

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-4-14

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

150 MMBTU/HR MURRAY MODEL MSF5-99 NATURAL GAS-FIRED BOILER WITH A TODD COMBUSTION MODEL SV750FGX LOW NOX BURNER, FLUE GAS RECIRCULATION AND A CRI COMPANY SELECTIVE CATALYTIC REDUCTION (SCR) SYSTEM

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 grain/dscf at operating conditions, nor 0.1 grain/dscf calculated to 12% CO₂, nor 10 lb/hr. [District Rules 4201 and 4301, 5.1 and 5.2.3] Federally Enforceable Through Title V Permit
3. The unit shall only be fired on PUC-regulated natural gas. [District Rules 2201 and 4320] Federally Enforceable Through Title V Permit
4. Except during start-up and shutdown, emissions from the exhaust of the SCR system serving this boiler shall not exceed any of the following limits: 7 ppmvd NO_x @ 3% O₂ or 0.008 lb-NO_x/MMBtu; 0.00285 lb-SO_x/MMBtu; 0.005 lb-PM₁₀/MMBtu; 200 ppmvd CO @ 3% O₂ or 0.148 lb-CO/MMBtu; or 0.0028 lb-VOC/MMBtu. [District Rules 2201, 4305, 4306, and 4320, 5.2.1] Federally Enforceable Through Title V Permit
5. During start-up and shutdown, emissions from the exhaust of the SCR system serving this boiler shall not exceed any of the following limits: 1.65 lb-NO_x/hr; 0.00285 lb-SO_x/MMBtu; 0.005 lb-PM₁₀/MMBtu; 22.2 lb-CO/hr; or 0.0028 lb-VOC/MMBtu. [District Rules 2201, 4305, 4306, and 4320] Federally Enforceable Through Title V Permit
6. The ammonia (NH₃) emissions shall not exceed 10 ppmvd @ 3% O₂ over a 15 minute averaging period. [District Rule 4102]
7. The total duration of start-up time shall not exceed 9.0 hours per day. [District Rules 2201, 4305, 4306, and 4320] Federally Enforceable Through Title V Permit
8. The duration of startup time shall not exceed 6.0 hours per occurrence. [District Rules 2201, 4305, 4306, and 4320] Federally Enforceable Through Title V Permit
9. The total duration of shutdown time shall not exceed 6.0 hours per day. [District Rules 2201, 4305, 4306, and 4320] Federally Enforceable Through Title V Permit
10. The duration of shutdown time shall not exceed 3.0 hours per occurrence. [District Rules 2201, 4305, 4306, and 4320] Federally Enforceable Through Title V Permit
11. The emission control system shall be in operation and emissions shall be minimized insofar as technologically feasible during start-up or shutdown. [District Rules 4305, 4306, and 4320] Federally Enforceable Through Title V Permit
12. Source testing to measure NO_x, CO, and NH₃ emissions from this unit shall be conducted at least once every 12 months. After demonstrating compliance on two consecutive annual source tests, the unit shall be tested not less than once every 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 12 months. [District Rules 2201, 4102, 4305, 4306, and 4320] 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.

13. 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 Rules 1081] Federally Enforceable Through Title V Permit
14. The source test plan shall identify which basis (ppmv or lb/MMBtu) will be used to demonstrate compliance. [District Rules 4305, 4306, and 4320] Federally Enforceable Through Title V Permit
15. 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 4320. [District Rules 4305, 4306, and 4320] Federally Enforceable Through Title V Permit
16. 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 4305, 4306, and 4320] Federally Enforceable Through Title V Permit
17. NOx 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, 4306, and 4320] Federally Enforceable Through Title V Permit
18. CO emissions for source test purposes shall be determined using EPA Method 10 or ARB Method 100. [District Rules 4305, 4306, and 4320] Federally Enforceable Through Title V Permit
19. Stack gas oxygen (O2) shall be determined using EPA Method 3 or 3A or ARB Method 100. [District Rules 4305, 4306, and 4320] Federally Enforceable Through Title V Permit
20. Source testing for ammonia slip shall be conducted utilizing BAAQMD Method ST-1B. [District Rule 4102]
21. 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
22. Permittee shall determine sulfur content of combusted gas annually or shall demonstrate that the combusted gas is provided from a PUC or FERC regulated source. [District Rules 1081 and 4320] Federally Enforceable Through Title V Permit
23. Fuel sulfur content shall be determined using EPA Method 11 or Method 15. [District Rule 4320] Federally Enforceable Through Title V Permit
24. The permittee shall monitor and record the stack concentration of NOx, CO, NH3, and O2 at least once during each month in which source testing is not performed. NOx, CO, and O2 monitoring shall be conducted utilizing a portable analyzer that meets District specifications or District-approved monitoring equipment. NH3 monitoring shall be conducted utilizing Draeger tubes or a District approved equivalent method. 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 it has been performed within the last month. [District Rules 4102, 4305, 4306, and 4320] Federally Enforceable Through Title V Permit
25. If the NOx, CO, or NH3 concentrations, as measured by the portable analyzer or the District approved ammonia monitoring equipment, exceed the permitted levels the permittee shall return the emissions to compliant levels as soon as possible, but no longer than one hour of operation after detection. If the portable analyzer continues to show emission limit violations after one hour of operation following detection, the permittee shall notify the District within the following one 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 that is subject to enforcement action has occurred. 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 the performing the notification and testing required by this condition. [District Rules 4102, 4305, 4306, and 4320] 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.

26. All NO_x, CO, NH₃, and O₂ monitoring emissions readings shall be taken with the unit operating at conditions representative of normal operation or under the conditions specified in the Permit to Operate. The NO_x, CO and O₂ analyzer and NH₃ emissions monitoring equipment shall be calibrated, maintained, and operated in accordance with the manufacturer's specifications and recommendations or a protocol approved by the APCO. Analyzer 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 readings, evenly spaced out over the 15 consecutive-minute period. [District Rules 4102, 4305, 4306, and 4320] Federally Enforceable Through Title V Permit
27. Ammonia emission readings shall be conducted at the time the NO_x, CO and O₂ readings are taken. The readings shall be converted to ppmvd @ 3% O₂. [District Rule 4102]
28. The permittee shall maintain records of: (1) the date and time of NO_x, CO, NH₃, and O₂ measurements, (2) the O₂ concentration in percent by volume and the measured NO_x, CO, and NH₃ concentrations corrected to 3% O₂, (3) make and model of the portable analyzer(s), (4) portable analyzer calibration records, (5) the method of determining the NH₃ emission concentration, and (6) a description of any corrective action taken to maintain the emissions at or below the acceptable levels. [District Rules 4102, 4305, 4306, and 4320] Federally Enforceable Through Title V Permit
29. The permittee shall maintain daily records of start-up and shutdown durations and number of occurrences of each start-up and shutdown. [District Rules 1070, 2201, 4305, 4306, and 4320] Federally Enforceable Through Title V Permit
30. Operator shall maintain copies of fuel invoices and supplier certifications. [District Rule 2520, 9.3.2] Federally Enforceable Through Title V Permit
31. The permittee shall take readings of the NO_x concentration and O₂ percent, by volume, using the in-stack monitoring system at least once per each day that the boiler operates. [District Rule 2201 and 40 CFR Part 64.9] Federally Enforceable Through Title V Permit
32. During times when the in-stack monitoring system is down for maintenance or repairs, the permittee shall use a District approved portable analyzer to record daily NO_x and O₂ concentrations. The permittee shall maintain records of the portable analyzer readings including the date(s) and reason the in-stack monitoring system was not operating. [District Rule 2201 and 40 CFR Part 64] Federally Enforceable Through Title V Permit
33. The permittee shall maintain daily records of the NO_x and O₂ concentration from the in-stack monitoring system. These records shall be made available for District inspection upon request. [District Rule 2201 and 40 CFR Part 64] Federally Enforceable Through Title V Permit
34. The permittee shall compare the NO_x and O₂ concentrations from the in-stack monitoring system with the concentration of NO_x and O₂ readings from calibration gas cylinders for NO_x and O₂ at least once during each month that the boiler operates. The permittee shall maintain these comparison readings and these records shall be available for District inspection upon request. [District Rule 2201 and 40 CFR Part 64] Federally Enforceable Through Title V Permit
35. If the NO_x or O₂ concentrations, as measured by the in-stack monitoring system, exceed the permitted levels the permittee shall return the emissions to compliant levels as soon as possible, but no longer than one hour of operation after detection. If the in-stack monitoring system continues to show emission limit violations after one hour of operation following detection, the permittee shall notify the District within the following one 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 that is subject to enforcement action has occurred. 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 the performing the notification and testing required by this condition. [40 CFR Part 64] Federally Enforceable Through Title V Permit
36. The permittee shall comply with the compliance assurance monitoring operation and maintenance requirements of 40 CFR part 64.7. [40 CFR Part 64.7] Federally Enforceable Through Title V Permit

DRAFT

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

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

37. If the District or EPA determine that a Quality Improvement Plan is required under 40 CFR 64.7(d)(2), the permittee shall develop and implement the Quality Improvement Plan in accordance with 40 CFR Part 64.8. [40 CFR Part 64.8] Federally Enforceable Through Title V Permit
38. The permittee shall comply with the record keeping and reporting requirements of 40 CFR part 64.9. [40 CFR Part 64.9] Federally Enforceable Through Title V Permit
39. All records shall be maintained and retained on-site for a minimum of five years, and shall be made available for District inspection upon request. [District Rules 1070, 4305, 4306, and 4320] Federally Enforceable Through Title V Permit
40. Compliance with permit conditions in the Title V permit shall be deemed compliance with the following subsumed requirements: Rule 407 (Merced). [District Rule 2520, 13.2] Federally Enforceable Through Title V Permit
41. Compliance with permit conditions in the Title V permit shall be deemed compliance with the following subsumed requirements: SJVUAPCD Rule 1081, 4201, 4202, 4301 and 4305. [District Rule 2520, 13.2] Federally Enforceable Through Title V Permit
42. The requirements of 40 CFR 60, subpart Db do not apply to this source. A permit shield is granted for this requirement. [District Rule 2520, 13.2] Federally Enforceable Through Title V Permit

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

DRAFT

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-5-3

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

JACOBSON HAMMER MILL MODEL P-42226, 250 HP

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 the hourly rate calculated in District Rule 4202 using equation $E=3.59 \times P^{0.62}$ if P is less than or equal to 30 tons per hour, or $E=17.37 \times P^{0.16}$ if P is greater than 30 tons per hour (amended December 17, 1992). [District Rule 4202] Federally Enforceable Through Title V Permit
3. Particulate matter emissions shall not exceed 0.1 gr/dscf. [District Rule 4201] Federally Enforceable Through Title V Permit
4. Visible emissions shall be inspected annually during operation. If visible emissions are observed, corrective action shall be taken to eliminate visible emissions. If visible emissions cannot be corrected within 24 hours, a visible emissions test using EPA Method 9 shall be conducted. [District Rule 2520, 9.3.2] Federally Enforceable Through Title V Permit
5. Dust collection system shall be completely inspected annually for evidence of particulate matter breakthrough and repaired as needed. [District Rule 2520, 9.3.2] Federally Enforceable Through Title V Permit
6. Dust collector filters shall be thoroughly inspected annually for tears, scuffs, abrasions, holes, or any evidence of particulate matter breakthrough and shall be replaced as needed. [District Rule 2520, 9.3.2] Federally Enforceable Through Title V Permit
7. Records of dust collector maintenance, inspections, and repair shall be maintained. These records shall include identification of the equipment, date of inspection, any corrective action taken, and identification of the personnel performing the inspection. [District Rule 2520, 9.4.2] Federally Enforceable Through Title V Permit

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-6-4

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

DIATOMACEOUS EARTH (DE) PNEUMATIC RECEIVING OPERATION WITH AN 8,190 CUBIC FOOT SILO SERVED BY A DYNAMIC AIR BAGHOUSE (MODEL #84A-25).

PERMIT UNIT REQUIREMENTS

1. The baghouse shall be equipped with a pressure differential gauge to indicate the pressure drop across the bags. The gauge shall be maintained in good working condition at all times and shall be located in an easily accessible location. [District NSR Rule] Federally Enforceable Through Title V Permit
2. Replacement bags numbering at least 10% of the total number of bags in the largest baghouse using each type of bag shall be maintained on the premises. [District NSR Rule] Federally Enforceable Through Title V Permit
3. Material removed from dust collector(s) shall be disposed of in a manner preventing entrainment into the atmosphere. [District NSR Rule] Federally Enforceable Through Title V Permit
4. The baghouse cleaning frequency and duration shall be adjusted to optimize the control efficiency. [District NSR Rule] Federally Enforceable Through Title V Permit
5. Ducting to the baghouse shall be properly maintained to prevent fugitive dust emissions. [District NSR Rule] Federally Enforceable Through Title V Permit
6. The PM10 emission concentration shall not exceed 0.003 lbs per ton of material received. [District NSR Rule] Federally Enforceable Through Title V Permit
7. The amount of material received shall not exceed 75 tons in any one day. [District NSR Rule] Federally Enforceable Through Title V Permit
8. Daily records of the amount of material received shall be maintained, retained on the premises for a minimum of five years, and shall be made available for District inspection upon request. [District Rule 1070 and 2520, 9.4.2] Federally Enforceable Through Title V Permit
9. Dust collector filters shall be thoroughly inspected annually for any tears, scuffs, abrasions, holes, or any evidence of particulate matter breakthrough and shall be replaced as needed. [District Rule 2520, 9.3.2] Federally Enforceable Through Title V Permit
10. Records of dust collector maintenance, inspections, and repair shall be maintained. These records shall include identification of the equipment, date of inspection, corrective action taken, and identification of the individual performing the inspection. [District Rule 2520, 9.3.2] Federally Enforceable Through Title V Permit
11. Particulate matter emissions shall not exceed the hourly rate as calculated in District Rule 4202 using the equation $E=3.59 \times P^{0.62}$ if P is less than or equal to 30 tons per hour, or $E=17.37 \times P^{0.16}$ if P is greater than 30 tons per hour (amended December 17, 1992). [District Rule 4202] Federally Enforceable Through Title V Permit
12. Particulate matter emissions shall not exceed 0.1 gr/dscf. [District Rule 4201] 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.

13. Visible emissions shall be inspected annually during operation. If visible emissions are observed, corrective action shall be taken to eliminate visible emissions. If visible emissions cannot be corrected within 24 hours, a visible emissions test using EPA Method 9 shall be conducted. [District Rule 2520, 9.3.2] Federally Enforceable Through Title V Permit
14. There shall be no visible emissions from the baghouse. [District NSR Rule] Federally Enforceable Through Title V Permit

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

DRAFT

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-7-3

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

ABRASIVE BLASTING OPERATION WITH A 100 LB CLEMCO BLASTING POT

PERMIT UNIT REQUIREMENTS

1. All abrasive blasting shall be conducted within a permanent building unless steel or iron shot/grit is used exclusively, the item to be blasted exceeds 8 feet in any dimension, or the surface being blasted is situated at its permanent location or no further away from its permanent location than is necessary to allow the surface to be blasted. [92500 CCR]
2. Abrasive blasting operations conducted outside a permanent building which do not use steel or iron shot/grit exclusively shall use: wet abrasive blasting, hydroblasting, vacuum blasting, or abrasives certified by CARB for permissible dry outdoor blasting. [92500 CCR]
3. Abrasive blasting operations conducted outside a permanent building shall not discharge air contaminants into the atmosphere for a period or periods aggregating more than three minutes in any one hour which is as dark as or darker than Ringelmann 2 or equivalent to 40% opacity. [92200 CCR]
4. Abrasive blasting operations conducted within a permanent building shall not discharge air contaminants into the atmosphere for a period or periods aggregating more than three minutes in any one hour which is as dark as or darker than Ringelmann 1 or equivalent to 20% opacity. [92200 CCR]
5. A used certified abrasive shall not be considered certified for reuse unless the abrasive conforms to its original cut-point fineness. [92530 CCR]
6. All abrasive blasting shall be conducted in accordance with California Code of Regulations Title 17, Subchapter 6, Sections 92000 through 92540. [CCR]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-8-3

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

ABRASIVE BLASTING OPERATION WITH AN 800 LB SARACCO BLASTING POT

PERMIT UNIT REQUIREMENTS

1. All abrasive blasting shall be conducted within a permanent building unless steel or iron shot/grit is used exclusively, the item to be blasted exceeds 8 feet in any dimension, or the surface being blasted is situated at its permanent location or no further away from its permanent location than is necessary to allow the surface to be blasted. [92500 CCR]
2. Abrasive blasting operations conducted outside a permanent building which do not use steel or iron shot/grit exclusively shall use: wet abrasive blasting, hydroblasting, vacuum blasting, or abrasives certified by CARB for permissible dry outdoor blasting. [92500 CCR]
3. Abrasive blasting operations conducted outside a permanent building shall not discharge air contaminants into the atmosphere for a period or periods aggregating more than three minutes in any one hour which is as dark as or darker than Ringelmann 2 or equivalent to 40% opacity. [92200 CCR]
4. Abrasive blasting operations conducted within a permanent building shall not discharge air contaminants into the atmosphere for a period or periods aggregating more than three minutes in any one hour which is as dark as or darker than Ringelmann 1 or equivalent to 20% opacity. [92200 CCR]
5. A used certified abrasive shall not be considered certified for reuse unless the abrasive conforms to its original cut-point fineness. [92530 CCR]
6. All abrasive blasting shall be conducted in accordance with California Code of Regulations Title 17, Subchapter 6, Sections 92000 through 92540. [CCR]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-9-3

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

ABRASIVE BLASTING OPERATION WITH AN 800 LB CLEMCO (MODEL 2463) BLASTING POT

PERMIT UNIT REQUIREMENTS

1. All abrasive blasting shall be conducted within a permanent building unless steel or iron shot/grit is used exclusively, the item to be blasted exceeds 8 feet in any dimension, or the surface being blasted is situated at its permanent location or no further away from its permanent location than is necessary to allow the surface to be blasted. [92500 CCR]
2. Abrasive blasting operations conducted outside a permanent building which do not use steel or iron shot/grit exclusively shall use: wet abrasive blasting, hydroblasting, vacuum blasting, or abrasives certified by CARB for permissible dry outdoor blasting. [92500 CCR]
3. Abrasive blasting operations conducted outside a permanent building shall not discharge air contaminants into the atmosphere for a period or periods aggregating more than three minutes in any one hour which is as dark as or darker than Ringelmann 2 or equivalent to 40% opacity. [92200 CCR]
4. Abrasive blasting operations conducted within a permanent building shall not discharge air contaminants into the atmosphere for a period or periods aggregating more than three minutes in any one hour which is as dark as or darker than Ringelmann 1 or equivalent to 20% opacity. [92200 CCR]
5. A used certified abrasive shall not be considered certified for reuse unless the abrasive conforms to its original cut-point fineness. [92530 CCR]
6. All abrasive blasting shall be conducted in accordance with California Code of Regulations Title 17, Subchapter 6, Sections 92000 through 92540. [CCR]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-10-3

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

ABRASIVE BLASTING OPERATION WITH AN 800 LB SARACCO BLASTING POT

PERMIT UNIT REQUIREMENTS

1. All abrasive blasting shall be conducted within a permanent building unless steel or iron shot/grit is used exclusively, the item to be blasted exceeds 8 feet in any dimension, or the surface being blasted is situated at its permanent location or no further away from its permanent location than is necessary to allow the surface to be blasted. [92500 CCR]
2. Abrasive blasting operations conducted outside a permanent building which do not use steel or iron shot/grit exclusively shall use: wet abrasive blasting, hydroblasting, vacuum blasting, or abrasives certified by CARB for permissible dry outdoor blasting. [92500 CCR]
3. Abrasive blasting operations conducted outside a permanent building shall not discharge air contaminants into the atmosphere for a period or periods aggregating more than three minutes in any one hour which is as dark as or darker than Ringelmann 2 or equivalent to 40% opacity. [92200 CCR]
4. Abrasive blasting operations conducted within a permanent building shall not discharge air contaminants into the atmosphere for a period or periods aggregating more than three minutes in any one hour which is as dark as or darker than Ringelmann 1 or equivalent to 20% opacity. [92200 CCR]
5. A used certified abrasive shall not be considered certified for reuse unless the abrasive conforms to its original cut-point fineness. [92530 CCR]
6. All abrasive blasting shall be conducted in accordance with California Code of Regulations Title 17, Subchapter 6, Sections 92000 through 92540. [CCR]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-12-3

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

OAK CHIP ROASTING OPERATION SERVED BY A WET SCRUBBER, A 3 MMBTU/HR LPG-FIRED INCINERATOR, AND AN INDIRECT FIRED ROASTING OVEN

PERMIT UNIT REQUIREMENTS

1. The incinerator combustion chamber shall be preheated to and maintained at or above 1400 degrees F throughout the oak chip roasting process. [District Rule 2201] Federally Enforceable Through Title V Permit
2. The incinerator shall be equipped with either: an interlock device which shuts down the oak chip roasting oven if the incinerator combustion chamber temperature drops below 1400 degrees F, or a continuous temperature monitoring and recording system. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The amount of material processed (received, roasted and unloaded) shall not exceed 5.25 tons in any one day. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The PM10 emission concentration shall not exceed 0.076 pounds per ton of material processed. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The volatile organic compound (VOC) emission concentration shall not exceed 0.114 pounds per ton of material processed. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Daily records of the amount of material processed shall be maintained, retained on the premises for a minimum of five years, and made available for District inspection upon request. [District Rules 1070 and 2520, 9.4.2] Federally Enforceable Through Title V Permit
7. The water flow rate into the scrubber shall not be less than 100 gallons per minute. [District Rule 2201] Federally Enforceable Through Title V Permit
8. Maximum air flow rate into the scrubber shall not be exceed 9,000 cfm. [District Rule 2201] Federally Enforceable Through Title V Permit
9. Scrubbers shall have operational differential pressure indicators. [District Rule 2201] Federally Enforceable Through Title V Permit
10. Scrubber liquid supply (at inlet to scrubber) shall have an operational pressure indicator. [District Rule 2201] Federally Enforceable Through Title V Permit
11. Scrubber liquid supply (at inlet to scrubber) shall have an operational flow meter. [District Rule 2201] Federally Enforceable Through Title V Permit
12. Scrubber sprays and/or nozzles shall be maintained in optimum working condition. [District Rule 2201] Federally Enforceable Through Title V Permit
13. Sampling facilities for source testing shall be provided in accordance with the provisions of Rule 1081 (amended December 16, 1993). [District Rule 1081] Federally Enforceable Through Title V Permit
14. Source testing shall be conducted using the methods and procedures approved by the District. The District must be notified 30 days prior to any compliance source test, and a source test plan must be submitted for approval 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.

15. Source testing to measure concentrations of volatile organic compounds (as methane) shall be conducted using EPA methods 18 or 25B, or CARB method 100. [District Rule 2201] 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. Particulate matter emissions shall not exceed the hourly rate calculated in District Rule 4202 using equation $E=3.59 \times P^{0.62}$ if P is less than or equal to 30 tons per hour, or $E=17.37 \times P^{0.16}$ if P is greater than 30 tons per hour (amended December 17, 1992). [District Rule 4202] Federally Enforceable Through Title V Permit
18. Particulate matter emissions shall not exceed 0.1 gr/dscf. [District Rule 4201] Federally Enforceable Through Title V Permit
19. Visible emissions shall be inspected monthly during operation. If visible emissions are observed, corrective action shall be taken to eliminate visible emissions. If visible emissions cannot be corrected within 24 hours, a visible emissions test using EPA Method 9 shall be conducted. [District Rule 2520, 9.3.2] Federally Enforceable Through Title V Permit
20. Scrubber water flow rate, air flow rate and operational pressure indicator shall be observed and recorded weekly during operation of this unit. [District Rule 2520, 9.4.2] Federally Enforceable Through Title V Permit
21. Records of scrubber water flow rate, air flow rate and operational pressure shall be maintained. The records shall include identification of the equipment, date of inspection, corrective action taken, and identification of the individual performing the inspection. [District Rule 2520, 9.4.2] Federally Enforceable Through Title V Permit

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-13-4

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

GASOLINE DISPENSING OPERATION WITH ONE 500 GALLON CONVAULT ABOVEGROUND GASOLINE STORAGE TANK SERVED BY MORRISON BROS PHASE I VAPOR RECOVERY SYSTEM (VR-402-A) AND ONE (1) FUELING POINT WITH ONE (1) GASOLINE DISPENSING NOZZLE (PHASE II EXEMPT), AND STANDING LOSS CONTROL (VR-301-D)

PERMIT UNIT REQUIREMENTS

1. The Phase I and Standing Loss Control Vapor recovery systems shall be maintained in accordance with the manufacturer specifications and the ARB Executive Orders specified in this permit, including applicable rules and regulations of the Division of Measurement Standards of the Department of Food and Agriculture, the Office of the State Fire Marshal of the Department of Forestry and Fire Protection, the Division of Occupational Safety and Health of the Department of Industrial Relations, and the Division of Water Quality of the State Water Resources Control Board that have been made conditions of the certification. [District Rule 4621 and CH&SC 41950] Federally Enforceable Through Title V Permit
2. This gasoline storage and dispensing equipment shall not be used in retail sales, where gasoline dispensed by the unit is subject to payment of California sales tax on gasoline sales. [District Rule 4622] Federally Enforceable Through Title V Permit
3. The storage container(s) shall be maintained and operated such that they are leak-free. [District Rule 4621] Federally Enforceable Through Title V Permit
4. The permittee shall have all underground storage container installations and all underground piping configurations inspected by the APCO prior to backfilling. The permittee shall notify the District by telephone or other District-approved method and obtain a confirmation number at least three business days prior to the backfilling. [District Rule 4621] Federally Enforceable Through Title V Permit
5. The Phase I vapor recovery system shall be maintained without leaks as determined in accordance with the test method specified in this permit. [District Rule 4621] Federally Enforceable Through Title V Permit
6. A leak is defined as the dripping of VOC-containing liquid at a rate of more than three (3) drops per minute, or the detection of any gaseous or vapor emissions with a concentration of total organic compound greater than 10,000 ppmv, as methane, above background when measured in accordance with EPA Test Method 21. [District Rule 4621] Federally Enforceable Through Title V Permit
7. No gasoline delivery vessel shall be operated or be allowed to operate unless valid State of California decals are displayed on the cargo container, which attest to the vapor integrity of the container. [District Rule 4621] Federally Enforceable Through Title V Permit
8. The permittee shall conduct periodic maintenance inspections based on the greatest monthly throughput of gasoline dispensed by the facility in the previous year as follows: A) less than 2,500 gallons - one day per month; B) 2,500 to less than 25,000 gallons - one day per week; or C) 25,000 gallons or greater - five days per week. All inspections shall be documented within the O & M Manual. [District Rule 4621] 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.

9. Periodic maintenance inspections of the Phase I vapor recovery system shall include, at a minimum, verification that 1) the fill caps and vapor caps are not missing, damaged, or loose; 2) the fill cap gasket and vapor cap gaskets are not missing or damaged; 3) the fill adapter and vapor adapter are securely attached to the risers; 4) where applicable, the spring-loaded submerged fill tube seals properly against the coaxial tubing; 5) the dry break (poppet-valve) is not missing or damaged; and 6) the submerged fill tube is not missing or damaged. [District Rule 4621] Federally Enforceable Through Title V Permit
10. The facility gasoline throughput shall not exceed either of the following limits: 107 gallons in any one day or 24,000 gallons per calendar year. [District Rules 2201 and 4622] Federally Enforceable Through Title V Permit
11. The permittee shall conduct all periodic vapor recovery system performance tests specified in this permit, no more than 30 days before or after the required compliance testing date, unless otherwise required under the applicable ARB Executive Order. [District Rule 4621] Federally Enforceable Through Title V Permit
12. The permittee shall perform and pass a Static Leak Test "Determination of Static Pressure Performance of Vapor Recovery Systems at Gasoline Dispensing Facilities with Aboveground Tanks" in accordance with the Executive Order specified in this permit for the Phase I Vapor Recovery System at least once every 12 months. [District Rule 4621] Federally Enforceable Through Title V Permit
13. If a rotatable Phase I vapor adaptor is installed, the permittee shall perform and pass a Static Torque of Rotatable Phase I Adaptors test using ARB procedure TP-201.1B at least once every 36 months. [District Rule 4621] Federally Enforceable Through Title V Permit
14. A person conducting testing of, or repairs to, a certified vapor recovery system shall be in compliance with District Rule 1177 (Gasoline Dispensing Facility Tester Certification). [District Rule 4621] Federally Enforceable Through Title V Permit
15. A person performing installation of, or maintenance on, a certified Phase I vapor recovery system shall be certified by the ICC for Vapor Recovery System Installation and Repair, or work under the direct and personal supervision of an individual physically present at the work site who is certified. The ICC certification shall be renewed every 24 months. [District Rule 4621] Federally Enforceable Through Title V Permit
16. Proof of the ICC certification and all other certifications required by the Executive Order and installation and operation manual shall be made available onsite. [District Rule 4621] Federally Enforceable Through Title V Permit
17. The permittee shall notify the District at least 7 days prior to each performance test. The test results shall be submitted to the District no later than 30 days after the completion of each test. [District Rule 4621] Federally Enforceable Through Title V Permit
18. The permittee shall maintain a copy of all test results. The test results shall be dated and shall contain the name, address, and telephone number of the company responsible for system installation and testing. [District Rule 4621] Federally Enforceable Through Title V Permit
19. The permittee shall maintain monthly and annual gasoline throughput records. [District Rules 4621 and 4622] Federally Enforceable Through Title V Permit
20. If the gasoline throughput exceeds either 10,000 gallons per any consecutive 30-day period or 24,000 gallons per calendar year, then the facility shall notify the District within 30 days. [District Rule 4622] Federally Enforceable Through Title V Permit
21. All records required by this permit shall be retained on-site for a period of at least five years and shall be made available for District inspection upon request. [District Rules 4621 and 4622] Federally Enforceable Through Title V Permit

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-17-3

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

OAK WOOD CHIP TRANSFER SYSTEM SERVED BY AN ALANCO ENVIRONMENTAL MODEL 16AVS8 BAGHOUSE

PERMIT UNIT REQUIREMENTS

1. Particulate matter emissions shall not exceed 0.1 grains/dscf in concentration. [District Rule 4201] Federally Enforceable Through Title V Permit
2. The baghouse shall be equipped with an operational pressure differential gauge to indicate the pressure drop across the bags. [District Rule 2201] Federally Enforceable Through Title V Permit
3. Visible emissions from the baghouse serving the oak wood chip transfer system shall not equal or exceed 5% opacity for a period or periods aggregating more than three minutes in one hour. [District Rule 2201] Federally Enforceable Through Title V Permit
4. Material removed from baghouse shall be disposed of in a manner preventing entrainment into the atmosphere. [District Rule 2201] Federally Enforceable Through Title V Permit
5. Replacement bags numbering at least 10% of the total number of bags in the baghouse using each type of bag shall be maintained on the premises. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The baghouse cleaning frequency and duration shall be adjusted to optimize the control efficiency. [District Rule 2201] Federally Enforceable Through Title V Permit
7. All ducting from the dust collection hood to the baghouse shall be properly maintained to prevent fugitive dust emissions. [District Rule 2201] Federally Enforceable Through Title V Permit
8. PM10 emissions shall not exceed 0.2 pounds per ton of material processed. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The quantity of material processed by the oak wood chip transfer system shall not exceed 9 tons in any one day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. A record of the daily amount of material processed by the system shall be kept on the premises at all times and shall be made available for the District inspection upon request. [District Rule 2201] Federally Enforceable Through Title V Permit
11. Visible emissions shall be inspected quarterly during operation. If visible emissions are observed, corrective action shall be taken to eliminate visible emissions. If visible emissions cannot be corrected within 24 hour, a visible emissions test using EPA Method 9 shall be conducted. [District Rule 2520, 9.3.2] Federally Enforceable Through Title V Permit
12. Dust collection system shall be completely inspected annually while in operation for evidence of particulate matter leaks and repaired as needed. [District Rule 2520, 9.3.2] Federally Enforceable Through Title V Permit
13. Dust collector filters shall be thoroughly inspected annually for tears, scuffs, abrasions, holes, or any evidence of particulate matter leaks and shall be replaced as needed. [District Rule 2520, 9.3.2] 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.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-17-3 : Aug 29 2016 8:26AM -- BROWND

14. Records of dust collector maintenance, inspections, and repair shall be maintained. The records shall include identification of the equipment, date of inspection, corrective action taken, and identification of the individual performing the inspection. [District Rule 2520, 9.4.2] Federally Enforceable Through Title V Permit
15. Particulate matter emissions shall not exceed the hourly rate as calculated in District Rule 4202 using the equation $E = 3.59P^{0.62}$ if P is less than or equal to 30 tons per hour, or $E = 17.31P^{0.16}$ if P is greater than 30 tons per hour. [District Rule 4202] Federally Enforceable Through Title V Permit
16. All records shall be retained for a minimum of 5 years, and shall be made available for District inspection upon request. [District Rules 1070 and 2520, 9.4.2] Federally Enforceable Through Title V Permit

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-18-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,556 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 501 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-19-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,591 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 502 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-20-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,562 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 503 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-21-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,535 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 504 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-22-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,518 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 505 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-23-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,588 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 506 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-24-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,625 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 507 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-25-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,523 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 508 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-26-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,611 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 509 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-27-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,514 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 510 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-28-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,521 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 511 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-29-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,557 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 512 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-30-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,497 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 513 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-31-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,539 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 514 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-32-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,557 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 515 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-33-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,580 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 516 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-34-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,552 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 517 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-35-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,519 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 518 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-36-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,529 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 519 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-37-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,579 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 520 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-38-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,552 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 521 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-39-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,538 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 522 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-40-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,537 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 523 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-41-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,560 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 524 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-42-3

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,189 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 551 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-43-3

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,098 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 552 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-44-3

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,035 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 553 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-45-3

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,052 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 554 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-46-3

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,072 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 555 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-47-3

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,132 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 556 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-48-3

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,249 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 557 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-49-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,814 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 561 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-50-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,788 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 562 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-51-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,824 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 563 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-52-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,780 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 564 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-53-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,790 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 565 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-54-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,763 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 566 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-55-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,806 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 567 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-56-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,815 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 568 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-57-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,784 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 569 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-58-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,823 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 570 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-59-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,790 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 571 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-60-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,788 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 572 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-61-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,798 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 573 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-62-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,841 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 574 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-63-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,834 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 575 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-64-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,802 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 576 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-65-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,814 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 577 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-66-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,785 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 578 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-67-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,791 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 579 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-68-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,827 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 580 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-69-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,805 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 581 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-70-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,817 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 582 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-71-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,814 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 583 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-72-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,823 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 584 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-73-3

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

63,328 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 601 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-74-3

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

63,371 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 602 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-75-3

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

63,262 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 603 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-76-3

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

63,328 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 604 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-77-3

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

63,382 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 605 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-78-3

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

63,393 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 606 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-79-3

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

63,371 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 607 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-80-3

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

63,437 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 608 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-81-3

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

63,328 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 609 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-82-3

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

63,437 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 610 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-83-3

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

63,306 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 611 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-84-3

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

63,263 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 612 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-85-3

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

63,371 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 613 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-86-3

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

63,349 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 614 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-87-3

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

63,360 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 615 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-88-3

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

63,262 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 616 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-89-3

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

63,338 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 617 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-90-3

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

63,382 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 618 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-91-3

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

63,317 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 619 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-92-3

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

63,349 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 620 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-93-3

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

104,139 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1002 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-94-3

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

104,095 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1003 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-95-3

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

104,048 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1004 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-96-3

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

103,917 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1005 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-97-3

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

104,042 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1006 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-98-3

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

104,008 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1007 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-99-3

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

103,932 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1008 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-100-3

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

103,969 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1009 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-101-3

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

103,901 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1010 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-102-3

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

103,992 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1011 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-103-3

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

104,034 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1012 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-104-3

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

104,041 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1013 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-105-3

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

103,768 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1014 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-106-3

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

103,890 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1015 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-107-3

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

101,910 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1016 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-108-3

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

102,108 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1017 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-109-3

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

102,259 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1018 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-110-3

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

102,378 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1019 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-111-3

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

102,603 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1020 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-112-3

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

102,052 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1021 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-113-3

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

101,930 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1022 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-114-3

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

102,261 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1023 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-115-3

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

102,099 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1024 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-116-3

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

102,239 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1025 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-117-3

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

107,223 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1026 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-118-3

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

106,470 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1027 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-119-3

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

107,067 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1028 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-120-3

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

107,113 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1029 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-121-3

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

106,927 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1030 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-122-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

105,395 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
1034 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-123-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

105,395 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
1035 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-124-3

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

102,812 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1101 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-125-3

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

102,831 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1102 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-126-3

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

102,760 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1103 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-127-3

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

102,843 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1104 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-128-3

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

102,861 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1105 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-129-3

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

103,002 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1107 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-130-3

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

102,631 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1108 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-131-3

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

102,698 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1109 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-132-3

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

102,798 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1110 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-133-3

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

102,623 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1111 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-134-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

101,567 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
1201 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-135-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

101,422 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
1202 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-136-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

101,661 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
1203 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-137-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

101,419 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
1204 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-138-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

101,428 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
1205 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-139-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

101,501 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
1206 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-140-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

101,543 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
1207 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-141-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

101,555 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
1208 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-142-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

101,537 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
1209 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-143-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

101,631 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
1210 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-144-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

101,494 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
1211 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-145-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

101,463 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
1212 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-146-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

101,544 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
1213 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-147-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

101,566 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
1214 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-148-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

101,418 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
1215 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-149-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

101,426 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
1216 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-150-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

102,611 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
1301 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-151-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

102,601 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
1302 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-152-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

102,585 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
1303 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-153-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

102,548 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
1304 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-154-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

102,651 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
1305 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-155-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

212,754 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 2001 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, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
2. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-156-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

212,797 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 2002 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, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
2. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-157-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

212,796 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 2003 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, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
2. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-158-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

212,888 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 2004 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, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
2. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-159-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

212,571 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 2005 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, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
2. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-160-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

212,861 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 2006 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, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
2. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-161-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

212,710 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 2007 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, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
2. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-162-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

212,948 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 2008 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, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
2. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-163-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

212,707 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 2009 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, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
2. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-164-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

212,960 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 2010 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, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
2. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-165-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

212,928 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 2011 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, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
2. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-166-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

212,936 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 2012 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, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
2. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-167-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

214,875 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2021 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-168-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

214,652 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2022
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-169-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

214,601 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2023
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-170-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

214,664 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2024
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-171-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

214,758 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2025 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-172-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

214,407 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2026 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-173-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

214,440 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2027
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-174-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

214,644 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2028 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-175-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

214,751 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2029 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-176-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

214,830 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2030 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-177-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

214,777 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2031
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-178-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

214,733 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2032 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-179-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

214,922 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2033
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-180-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

214,803 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2034
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-181-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

214,667 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2035
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-182-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

214,503 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2036
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-183-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

214,646 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2037
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-184-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

214,462 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2038 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-185-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

214,721 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2039
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-186-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

214,826 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2040 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-187-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

214,803 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2041
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-188-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

214,697 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2042
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-189-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

214,460 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2043
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-190-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

214,541 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2044
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-191-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

214,884 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2045
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-192-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

214,657 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2046
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-193-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

214,739 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2047
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-194-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

214,846 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2048 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-195-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

214,667 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2049
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-196-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

214,819 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2050 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-197-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

214,863 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2051
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-198-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

214,518 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2052
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-199-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

214,965 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2053
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-200-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

214,708 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2054
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-201-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

214,547 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2055
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-202-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

214,819 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2056
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-203-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

214,857 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2057
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-204-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

214,793 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2058
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-205-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

214,754 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2059
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-206-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

214,757 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2060 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-207-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

214,671 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2061
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-208-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

214,680 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2062
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-209-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

214,806 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2063
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-210-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

214,840 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2064
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-211-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

214,702 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2065 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-212-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

214,792 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2066 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-213-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

214,781 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2067
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-214-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

214,834 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2068
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-215-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,132 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3021 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-216-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

349,684 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3022 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-217-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

349,949 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3023 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-218-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

349,888 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3024 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-219-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,243 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3025 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-220-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,228 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3026 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-221-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,740 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3027 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-222-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,556 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3028 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-223-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

351,006 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3029 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-224-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

349,908 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3030 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-225-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

349,927 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3031 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-226-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,196 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3032 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-227-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,236 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3033 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-228-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,313 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3034 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-229-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

349,914 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3035 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-230-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,553 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3036 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-231-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

351,002 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3037 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-232-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,746 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3038 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-233-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

351,187 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3039 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-234-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,800 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3040 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-235-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

349,683 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3041 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-236-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,676 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3042 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-237-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

349,933 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3043 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-238-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,433 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3044 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-239-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,402 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3045 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-240-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,282 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3046 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-241-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

351,540 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3047 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-242-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,793 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3048 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-243-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

351,194 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3049 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-244-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,578 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3050 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-245-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,089 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3051 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-246-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,406 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3052 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-247-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

349,284 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3053 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-248-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,169 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3054 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-249-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,032 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3055 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-250-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,503 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3056 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-251-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,402 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3057 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-252-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,690 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3058 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-253-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

349,891 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3059 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-254-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

349,679 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3060 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-255-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

349,904 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3061 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-256-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,023 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3062 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-257-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

349,600 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3063 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-258-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

348,873 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3064 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-259-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

349,850 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3065 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-260-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

349,901 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3066 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-261-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,430 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3067 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-262-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

349,317 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3068 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-263-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,618 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3069 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-264-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,287 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3070 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-265-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

349,859 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3071 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-266-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,078 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3072 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-267-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

349,303 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3073 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-268-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

349,775 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3074 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-269-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

349,059 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3075 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-270-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

349,979 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3076 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-271-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,075 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3077 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-272-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

349,633 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3078 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-273-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

349,658 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3079 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-274-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,237 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3080 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-275-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,470 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3081 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-276-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,592 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3082 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-277-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,417 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3083 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-278-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,433 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3084 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-279-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,486 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3085 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-280-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,908 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3086 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-281-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,918 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3087 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-282-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

351,135 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3088 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-283-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,998 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3089 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-284-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

351,010 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3090 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-285-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,682 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3091 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-286-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,754 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3092 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-287-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,649 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3093 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-288-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,621 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3094 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-289-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,746 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3095 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-290-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

349,878 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3096 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-291-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,911 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3097 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-292-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

351,078 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3098 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-293-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

351,071 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3099 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-294-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

351,118 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3100 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-295-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,761 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3101 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-296-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,732 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3102 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-297-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

351,423 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3103 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-298-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,815 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3104 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-299-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

351,182 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3105 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-300-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

351,356 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3106 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-301-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

351,031 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3107 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-302-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

351,171 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3108 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-303-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

351,550 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3109 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-304-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

351,048 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3110 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-305-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,763 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3111 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-306-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,802 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3112 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-307-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

351,147 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3113 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-308-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

351,181 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3114 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-309-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,888 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3115 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-310-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

351,291 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3116 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-311-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

351,037 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3117 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-312-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

351,400 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3118 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-313-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

351,463 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3119 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-314-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

351,277 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3120 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-315-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

335,100 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3411 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-316-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

335,375 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3412 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-317-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

335,215 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3413 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-318-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

335,829 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3414 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-319-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

335,264 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3415 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-320-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

335,566 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3416 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-321-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

336,243 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3417 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-322-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

335,821 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3418 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-323-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

335,906 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3419 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-324-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

336,091 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3420 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-325-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

335,373 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3421 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-326-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

335,358 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3422 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-327-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

334,804 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3423 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-328-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

335,702 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3424 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-329-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

335,072 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3425 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-330-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

335,469 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3426 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-331-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

336,123 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3427 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-332-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

335,752 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3428 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-333-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

334,998 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3429 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-334-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

349,723 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3505 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-335-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

349,818 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3506 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-336-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,441 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3507 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-337-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,038 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3508 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-338-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,412 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3509 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-339-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,225 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3510 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-340-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

351,189 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3515 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-341-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,592 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3516 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-342-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,320 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3517 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-343-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,696 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3518 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-344-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,725 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3519 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-345-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

349,764 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3520 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-346-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

349,088 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3525 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-347-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

348,886 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3526 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-348-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,713 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3527 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-349-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

349,645 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3528 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-350-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

349,290 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3529 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-351-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

349,118 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3530 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-352-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

349,336 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3535 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-353-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

349,261 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3536 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-354-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,964 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3537 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-355-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,818 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3538 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-356-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,094 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3539 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-357-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

349,641 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3540 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-358-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,250 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6001
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-359-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,838 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6002
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-360-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

639,296 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6003
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-361-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,937 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6004
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-362-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

639,044 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6005
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-363-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

639,439 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6006
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-364-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,188 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6007
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-365-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,868 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6008
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-366-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

637,863 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6009
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-367-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,323 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6010 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-368-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

637,503 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6011
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-369-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

637,277 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6012
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-370-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,806 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6013
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-371-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

637,898 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6014
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-372-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,089 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6015
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-373-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,193 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6016
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-374-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

637,934 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6017
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-375-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

639,661 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6018 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-376-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,690 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6019
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-377-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,431 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6020 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-378-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,754 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6021
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-379-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,679 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6022
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-380-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

639,237 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6023
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-381-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,069 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6024
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-382-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

637,899 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6025 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-383-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,105 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6026
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-384-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

639,186 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6027
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-385-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,921 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6028
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-386-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,950 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6029
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-387-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

637,984 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6030 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-388-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

639,088 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6031
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-389-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,136 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6032
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-390-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,548 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6033
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-391-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,052 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6034
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-392-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,055 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6035
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-393-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,346 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6036 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-394-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,365 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6037
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-395-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

637,462 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6038
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-396-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,336 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6039
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-397-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,814 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6040 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-398-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

639,848 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6041
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-399-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,160 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6042
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-400-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,653 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6043
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-401-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,898 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6044
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-402-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

637,323 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6045
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-403-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,912 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6046
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-404-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,063 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6047
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-405-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,000 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6048 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-406-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

639,860 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6103
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-407-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

639,012 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6104
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-408-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

639,384 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6105
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-409-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

639,058 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6106
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-410-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,237 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6107
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-411-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,003 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6108
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-412-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

637,817 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6109
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-413-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,322 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6110
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-414-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

637,578 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6111
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-415-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,967 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6112
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-416-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

637,394 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6113
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-417-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

639,046 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6116
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-418-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,323 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6117
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-419-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,844 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6118
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-420-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,426 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6119
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-421-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,072 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6120 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-422-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

637,741 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6121
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-423-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,170 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6122
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after 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] Federally Enforceable Through Title V Permit
4. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-424-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,009 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6123
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after 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] Federally Enforceable Through Title V Permit
4. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-425-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,063 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6124
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after 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] Federally Enforceable Through Title V Permit
4. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-426-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,411 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6125
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after 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] Federally Enforceable Through Title V Permit
4. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-427-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,419 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6126
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after 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] Federally Enforceable Through Title V Permit
4. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-428-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

637,518 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6127
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after 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] Federally Enforceable Through Title V Permit
4. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-429-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,162 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6128
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after 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] Federally Enforceable Through Title V Permit
4. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-430-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,144 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6129
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after 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] Federally Enforceable Through Title V Permit
4. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-431-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

639,300 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6130 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after 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] Federally Enforceable Through Title V Permit
4. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-432-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,250 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6131
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after 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] Federally Enforceable Through Title V Permit
4. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-433-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

637,145 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6132
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after 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] Federally Enforceable Through Title V Permit
4. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-434-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,807 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6133
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after 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] Federally Enforceable Through Title V Permit
4. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-435-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,910 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6134
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after 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] Federally Enforceable Through Title V Permit
4. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-436-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

637,855 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6135
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after 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] Federally Enforceable Through Title V Permit
4. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-437-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

639,437 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6136
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after 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] Federally Enforceable Through Title V Permit
4. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-438-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

639,803 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6137
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after 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] Federally Enforceable Through Title V Permit
4. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-439-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,434 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6138
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after 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] Federally Enforceable Through Title V Permit
4. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-440-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,463 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6139
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after 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] Federally Enforceable Through Title V Permit
4. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-441-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,005 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6140 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after 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] Federally Enforceable Through Title V Permit
4. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-442-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,875 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6141
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after 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] Federally Enforceable Through Title V Permit
4. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-443-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,471 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6142
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after 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] Federally Enforceable Through Title V Permit
4. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-444-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,070 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6143
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after 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] Federally Enforceable Through Title V Permit
4. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-445-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,837 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6144
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after 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] Federally Enforceable Through Title V Permit
4. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-446-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

639,007 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6145
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after 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] Federally Enforceable Through Title V Permit
4. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-447-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

639,498 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6146
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after 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] Federally Enforceable Through Title V Permit
4. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-448-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

639,432 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6147
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after 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] Federally Enforceable Through Title V Permit
4. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-449-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

639,504 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6148
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after 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] Federally Enforceable Through Title V Permit
4. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-450-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

639,970 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6149
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after 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] Federally Enforceable Through Title V Permit
4. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-451-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

639,065 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6150 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after 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] Federally Enforceable Through Title V Permit
4. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-452-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,436 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6151
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after 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] Federally Enforceable Through Title V Permit
4. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-453-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,672 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6152
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after 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] Federally Enforceable Through Title V Permit
4. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-454-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

636,805 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6154
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after 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] Federally Enforceable Through Title V Permit
4. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-455-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

637,802 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6155
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after 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] Federally Enforceable Through Title V Permit
4. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-456-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,238 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6156
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after 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] Federally Enforceable Through Title V Permit
4. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-457-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

637,573 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6157
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after 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] Federally Enforceable Through Title V Permit
4. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-458-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

637,432 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6158
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after 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] Federally Enforceable Through Title V Permit
4. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-459-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

637,350 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6159
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after 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] Federally Enforceable Through Title V Permit
4. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-460-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

637,240 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6160 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after 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] Federally Enforceable Through Title V Permit
4. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-461-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,051 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6161
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after 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] Federally Enforceable Through Title V Permit
4. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-462-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

636,463 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6162
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after 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] Federally Enforceable Through Title V Permit
4. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-463-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

635,631 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6163
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after 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] Federally Enforceable Through Title V Permit
4. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-464-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

635,855 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6164
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after 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] Federally Enforceable Through Title V Permit
4. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-465-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

635,348 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6165
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after 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] Federally Enforceable Through Title V Permit
4. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-466-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

636,893 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6167
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after 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] Federally Enforceable Through Title V Permit
4. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-467-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

637,355 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6168
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after 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] Federally Enforceable Through Title V Permit
4. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-468-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

636,691 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6169 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after 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] Federally Enforceable Through Title V Permit
4. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-469-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

636,710 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6170 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after 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] Federally Enforceable Through Title V Permit
4. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-470-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

636,714 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6171
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after 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] Federally Enforceable Through Title V Permit
4. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-471-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

636,385 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6172
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after 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] Federally Enforceable Through Title V Permit
4. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-472-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

637,178 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6173
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after 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] Federally Enforceable Through Title V Permit
4. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-473-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

637,320 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6174
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after 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] Federally Enforceable Through Title V Permit
4. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-474-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

637,902 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6175
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after 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] Federally Enforceable Through Title V Permit
4. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-475-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,410 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6176
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after 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] Federally Enforceable Through Title V Permit
4. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-476-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

637,636 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6177
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after 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] Federally Enforceable Through Title V Permit
4. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-477-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

636,882 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6178
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after 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] Federally Enforceable Through Title V Permit
4. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-478-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

635,912 GALLON STEEL WINE STORAGE TANK 6153 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after 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] Federally Enforceable Through Title V Permit
4. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2] Federally Enforceable Through Title V Permit
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-479-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

637,892 GALLON STEEL WINE STORAGE TANK 6166 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after 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] Federally Enforceable Through Title V Permit
4. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2] Federally Enforceable Through Title V Permit
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-480-5

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

DIATOMACEOUS EARTH RECEIVING AND STORAGE OPERATION WITH A STORAGE SILO (APPROX. 21,147 GALLONS) SERVED BY A BIN VENT FILTER SYSTEM

PERMIT UNIT REQUIREMENTS

1. Visible emissions from the bin vent filter serving the storage silo shall not equal or exceed 5% opacity for a period or periods aggregating more than three minutes in any one hour. [District Rule 2201] Federally Enforceable Through Title V Permit
2. The bin vent filter system shall be equipped with a pressure differential gauge to indicate the pressure drop across the filters. The gauge shall be maintained in good working condition at all times and shall be located in an easily accessible location. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The bin vent filter shall operate at all times with a minimum differential pressure of 0 inches water column and a maximum differential pressure of 6 inches water column. [District Rule 2201] Federally Enforceable Through Title V Permit
4. Replacement bags numbering at least 10% of the total number of bags shall be maintained on the premises. [District Rule 2201] Federally Enforceable Through Title V Permit
5. Material removed from the bin vent filter system shall be disposed of in a manner preventing entrainment into the atmosphere. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Bin vent filter shall be thoroughly inspected annually for tears, scuffs, abrasions, holes, or any evidence of particulate matter breakthrough and shall be replaced as needed. [District Rule 2520, 9.3.2] Federally Enforceable Through Title V Permit
7. PM10 emissions shall not exceed 0.00085 pounds per ton of diatomaceous earth loaded into the silo. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The amount of diatomaceous earth loaded into the silo shall not exceed 45 tons in any one day. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The permittee shall keep records of date and quantity of diatomaceous earth loaded into the silo. [District Rule 2201] Federally Enforceable Through Title V Permit
10. Differential operating pressure shall be monitored and recorded on each day that the bin vent filter system is in operation. [District Rule 2201] Federally Enforceable Through Title V Permit
11. Records of all maintenance of the bin vent filter system, including all change outs of bags or filter media, shall be maintained. These records shall include identification of the equipment, date of inspection, any corrective action taken, and identification of the personnel performing the inspection. [District Rules 2201 and 2520, 9.4.2] Federally Enforceable Through Title V Permit
12. Visible emissions shall be inspected annually during operation. If visible emissions are observed, corrective action shall be taken to eliminate visible emissions. If visible emissions cannot be corrected within 24 hours, a visible emissions test using EPA Method 9 shall be conducted. [District Rule 2520, 9.3.2] 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.

13. All records shall be retained for a minimum of five years and made available for District inspection upon request.
[District Rules 1070 and 2201] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

DRAFT

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-481-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,000 GALLON RED AND WHITE WINE FERMENTATION TANK (TANK 401)

PERMIT UNIT REQUIREMENTS

1. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
2. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
3. Total annual VOC emissions from wine fermentation for this tank, calculated on a twelve month rolling basis, shall not exceed 4,216 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
4. Total annual VOC emissions from wine fermentation for this tank shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
5. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. Records of total annual fermentation emissions, including calculation methods and parameters used, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
8. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, and the calculated twelve month rolling VOC emission rate (lb-VOC per twelve month rolling period, calculated monthly) shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
9. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
10. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-482-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

55,660 GALLON RED AND WHITE WINE FERMENTATION TANK (TANK 413)

PERMIT UNIT REQUIREMENTS

1. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
2. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
3. Total annual VOC emissions from wine fermentation for this tank, calculated on a twelve month rolling basis, shall not exceed 4,216 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
4. Total annual VOC emissions from wine fermentation for this tank shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
5. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. Records of total annual fermentation emissions, including calculation methods and parameters used, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
8. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, and the calculated twelve month rolling VOC emission rate (lb-VOC per twelve month rolling period, calculated monthly) shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
9. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
10. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-489-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

104,000 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 1001)

PERMIT UNIT REQUIREMENTS

1. The daily VOC emissions rate for wine fermentation shall not exceed 3.46 lb/1,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
2. Total annual VOC emissions from wine fermentation for this tank, calculated on a twelve month rolling basis, shall not exceed 2,240 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
3. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (4.0 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (1.6 lb-VOC/1,000 gallons). [District Rule 2201] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
6. Records of total annual fermentation emissions, including calculation methods and parameters used, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
7. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, and the calculated twelve month rolling VOC emission rate (lb-VOC per twelve month rolling period, calculated monthly) shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
8. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
9. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-490-3

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

35,000 GALLON STEEL WINE STORAGE TANK (TANK 311) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The maximum wine storage throughput in this tank shall not exceed 35,000 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank, calculated on a twelve month rolling basis, shall not exceed 175,000 gallons per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
8. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
9. The operator shall maintain records of the calculated 12 month rolling wine ethanol content and storage throughput rate (ethanol percentage by volume and gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
10. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

11. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201]
Federally Enforceable Through Title V Permit
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-491-3

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

35,000 GALLON STEEL WINE STORAGE TANK (TANK 312) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The maximum wine storage throughput in this tank shall not exceed 35,000 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank, calculated on a twelve month rolling basis, shall not exceed 175,000 gallons per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
8. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
9. The operator shall maintain records of the calculated 12 month rolling wine ethanol content and storage throughput rate (ethanol percentage by volume and gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
10. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

11. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201]
Federally Enforceable Through Title V Permit
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

DRAFT

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-492-3

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

35,000 GALLON STEEL WINE STORAGE TANK (TANK 313) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The maximum wine storage throughput in this tank shall not exceed 35,000 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank, calculated on a twelve month rolling basis, shall not exceed 175,000 gallons per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
8. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
9. The operator shall maintain records of the calculated 12 month rolling wine ethanol content and storage throughput rate (ethanol percentage by volume and gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
10. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

11. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201]
Federally Enforceable Through Title V Permit
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-493-3

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

35,000 GALLON STEEL WINE STORAGE TANK (TANK 314) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The maximum wine storage throughput in this tank shall not exceed 35,000 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank, calculated on a twelve month rolling basis, shall not exceed 175,000 gallons per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
8. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
9. The operator shall maintain records of the calculated 12 month rolling wine ethanol content and storage throughput rate (ethanol percentage by volume and gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
10. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-493-3 : Aug 29 2016 8:29AM -- BROWN

11. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201]
Federally Enforceable Through Title V Permit
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-494-3

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

35,000 GALLON STEEL WINE STORAGE TANK (TANK 315) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The maximum wine storage throughput in this tank shall not exceed 35,000 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank, calculated on a twelve month rolling basis, shall not exceed 175,000 gallons per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
8. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
9. The operator shall maintain records of the calculated 12 month rolling wine ethanol content and storage throughput rate (ethanol percentage by volume and gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
10. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

11. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201]
Federally Enforceable Through Title V Permit
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-495-3

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

35,000 GALLON STEEL WINE STORAGE TANK (TANK 316) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The maximum wine storage throughput in this tank shall not exceed 35,000 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank, calculated on a twelve month rolling basis, shall not exceed 175,000 gallons per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
8. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
9. The operator shall maintain records of the calculated 12 month rolling wine ethanol content and storage throughput rate (ethanol percentage by volume and gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
10. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

11. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201]
Federally Enforceable Through Title V Permit
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-496-3

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

35,000 GALLON STEEL WINE STORAGE TANK (TANK 317) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The maximum wine storage throughput in this tank shall not exceed 35,000 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank, calculated on a twelve month rolling basis, shall not exceed 175,000 gallons per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
8. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
9. The operator shall maintain records of the calculated 12 month rolling wine ethanol content and storage throughput rate (ethanol percentage by volume and gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
10. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-496-3 : Aug 29 2016 8:29AM -- BROWN

11. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201]
Federally Enforceable Through Title V Permit
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

DRAFT

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-497-3

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

35,000 GALLON STEEL WINE STORAGE TANK (TANK 318) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The maximum wine storage throughput in this tank shall not exceed 35,000 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank, calculated on a twelve month rolling basis, shall not exceed 175,000 gallons per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
8. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
9. The operator shall maintain records of the calculated 12 month rolling wine ethanol content and storage throughput rate (ethanol percentage by volume and gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
10. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-497-3 : Aug 29 2016 8:29AM -- BROWN

11. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201]
Federally Enforceable Through Title V Permit
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-498-4

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

35,621 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 351) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 35,621 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 101 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 121.1 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 263 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per } 1000 \text{ gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per } 1000 \text{ gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-499-4

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

35,537 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 352) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 35,537 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 101 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 121.1 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 263 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-500-4

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

35,560 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 353) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 35,560 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 101 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 121.1 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 263 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per } 1000 \text{ gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per } 1000 \text{ gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-501-4

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

35,494 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 354) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 35,494 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 101 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 121.1 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 263 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-502-4

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

69,409 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 701) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 69,409 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 202 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 242.2 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 350 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-503-4

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

71,771 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 702) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 71,771 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 202 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 242.2 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 350 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-504-4

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

70,241 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 703) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 70,241 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 202 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 242.2 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 350 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per } 1000 \text{ gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per } 1000 \text{ gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-505-4

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

70,316 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 704) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 70,316 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 202 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 242.2 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 350 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per } 1000 \text{ gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per } 1000 \text{ gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-506-4

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

70,151 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 705) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 70,151 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 202 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 242.2 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 350 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per } 1000 \text{ gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per } 1000 \text{ gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-507-4

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

70,260 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 706) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 70,260 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 202 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 242.2 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 350 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-508-4

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

70,240 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 707) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 70,240 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 202 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 242.2 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 350 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per } 1000 \text{ gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per } 1000 \text{ gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-509-4

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

70,322 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 708) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 70,322 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 202 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 242.2 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 350 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per } 1000 \text{ gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per } 1000 \text{ gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-510-4

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

70,204 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 709) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 70,204 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 202 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 242.2 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 350 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-511-4

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

70,136 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 710) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 70,136 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 202 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 242.2 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 350 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per } 1000 \text{ gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per } 1000 \text{ gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-512-4

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

70,097 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 711) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 70,097 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 202 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 242.2 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 350 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per } 1000 \text{ gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per } 1000 \text{ gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-513-4

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

70,204 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 712) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 70,204 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 202 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 242.2 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 350 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per } 1000 \text{ gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per } 1000 \text{ gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-514-4

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

70,314 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 713) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 70,314 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 202 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 242.2 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 350 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per } 1000 \text{ gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per } 1000 \text{ gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-515-4

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

70,173 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 714) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 70,173 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 202 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 242.2 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 350 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per } 1000 \text{ gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per } 1000 \text{ gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-516-4

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

70,179 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 715) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 70,179 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 202 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 242.2 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 350 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per } 1000 \text{ gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per } 1000 \text{ gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-517-4

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

70,090 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 716) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 70,090 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 202 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 242.2 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 350 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per } 1000 \text{ gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per } 1000 \text{ gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-518-4

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

105,185 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 1401) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 105,185 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 303 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 363.3 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 1,050 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-519-4

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

105,467 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 1402) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 105,467 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 303 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 363.3 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 1,050 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per } 1000 \text{ gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per } 1000 \text{ gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-520-4

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

105,400 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 1403) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 105,400 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 303 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 363.3 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 1,050 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per } 1000 \text{ gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per } 1000 \text{ gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-521-4

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

105,475 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 1404) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 105,475 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 303 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 363.3 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 1,050 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-521-4 : Aug 29 2016 8:30AM -- BROWND

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-522-4

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

105,400 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 1405) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 105,400 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 303 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 363.3 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 1,050 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-522-4 : Aug 29 2016 8:30AM -- BROWND

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-523-4

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

105,337 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 1406) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 105,337 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 303 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 363.3 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 1,050 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-524-4

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

105,582 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 1407) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 105,582 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 303 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 363.3 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 1,050 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-525-4

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

105,480 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 1408) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 105,480 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 303 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 363.3 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 1,050 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per } 1000 \text{ gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per } 1000 \text{ gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-526-4

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

105,444 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 1409) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 105,444 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 303 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 363.3 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 1,050 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per } 1000 \text{ gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per } 1000 \text{ gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-527-4

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

105,397 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 1410) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 105,397 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 303 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 363.3 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 1,050 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-528-4

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

105,473 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 1411) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 105,473 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 303 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 363.3 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 1,050 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-529-4

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

105,529 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 1412) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 105,529 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 303 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 363.3 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 1,050 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per } 1000 \text{ gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per } 1000 \text{ gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-530-4

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

105,519 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 1413) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 105,519 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 303 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 363.3 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 1,050 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-531-4

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

105,487 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 1414) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 105,487 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 303 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 363.3 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 1,050 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per } 1000 \text{ gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per } 1000 \text{ gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-532-4

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

105,617 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 1415) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 105,617 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 303 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 363.3 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 1,050 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per } 1000 \text{ gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per } 1000 \text{ gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-533-4

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

105,452 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 1416) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 105,452 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 303 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 363.3 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 1,050 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-534-4

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

215,381 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK 2101) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 215,381 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 621 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 743.9 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 3,225 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-535-4

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

215,552 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK 2102) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 215,552 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 621 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 743.9 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 3,225 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per } 1000 \text{ gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per } 1000 \text{ gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-536-4

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

215,057 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK 2103) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 215,057 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 621 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 743.9 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 3,225 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per } 1000 \text{ gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per } 1000 \text{ gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-537-4

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

215,060 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK 2104) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 215,060 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 621 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 743.9 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 3,225 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per } 1000 \text{ gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per } 1000 \text{ gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-538-4

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

215,521 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK 2105) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 215,521 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 621 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 743.9 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 3,225 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per } 1000 \text{ gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per } 1000 \text{ gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-539-4

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

215,411 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK 2106) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 215,411 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 621 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 743.9 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 3,225 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-540-4

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

215,998 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK 2107) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 215,998 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 621 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 743.9 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 3,225 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-541-4

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

215,001 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK 2108) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 215,001 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 621 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 743.9 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 3,225 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per } 1000 \text{ gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per } 1000 \text{ gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-542-4

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

215,533 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK 2109) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 215,533 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 621 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 743.9 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 3,225 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-543-4

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

215,475 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK 2110) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 215,475 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 621 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 743.9 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 3,225 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-544-4

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

215,173 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK 2111) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 215,173 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 621 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 743.9 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 3,225 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-545-4

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

215,467 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK 2112) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 215,467 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 621 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 743.9 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 3,225 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per } 1000 \text{ gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per } 1000 \text{ gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-546-4

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

215,969 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK 2113) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 215,969 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 621 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 743.9 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 3,225 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per } 1000 \text{ gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per } 1000 \text{ gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-547-4

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

215,116 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK 2114) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 215,116 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 621 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 743.9 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 3,225 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per } 1000 \text{ gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per } 1000 \text{ gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-548-4

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

215,116 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK 2115) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 215,116 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 621 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 743.9 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 3,225 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per } 1000 \text{ gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per } 1000 \text{ gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-549-4

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

215,056 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK 2116) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 215,056 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 621 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 743.9 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 3,225 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-550-4

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

366,253 GALLON STEEL RED AND WHITE WINE FERMENTATION AND STORAGE TANK (TANK 3201) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 366,253 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 506 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 1,211.0 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 1,750 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per } 1000 \text{ gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per } 1000 \text{ gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-551-4

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

364,297 GALLON STEEL RED AND WHITE WINE FERMENTATION AND STORAGE TANK (TANK 3202) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 364,297 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 506 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 1,211.0 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 1,750 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-552-4

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

361,944 GALLON STEEL RED AND WHITE WINE FERMENTATION AND STORAGE TANK (TANK 3203) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 361,944 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 506 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 1,211.0 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 1,750 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-553-4

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

366,028 GALLON STEEL RED AND WHITE WINE FERMENTATION AND STORAGE TANK (TANK 3204) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 366,028 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 506 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 1,211.0 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 1,750 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per } 1000 \text{ gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per } 1000 \text{ gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-554-4

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

366,239 GALLON STEEL RED AND WHITE WINE FERMENTATION AND STORAGE TANK (TANK 3205) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 366,239 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 506 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 1,211.0 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 1,750 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-555-4

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

363,823 GALLON STEEL RED AND WHITE WINE FERMENTATION AND STORAGE TANK (TANK 3206) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 363,823 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 506 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 1,211.0 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 1,750 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-556-4

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

359,494 GALLON STEEL RED AND WHITE WINE FERMENTATION AND STORAGE TANK (TANK 3207) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 359,494 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 506 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 1,211.0 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 1,750 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per } 1000 \text{ gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per } 1000 \text{ gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-557-4

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

365,883 GALLON STEEL RED AND WHITE WINE FERMENTATION AND STORAGE TANK (TANK 3208) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 365,883 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 506 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 1,211.0 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 1,750 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per } 1000 \text{ gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per } 1000 \text{ gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-558-4

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

363,506 GALLON STEEL RED AND WHITE WINE FERMENTATION AND STORAGE TANK (TANK 3209) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 363,506 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 506 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 1,211.0 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 1,750 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-559-4

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

364,454 GALLON STEEL RED AND WHITE WINE FERMENTATION AND STORAGE TANK (TANK 3210) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 364,454 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 506 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 1,211.0 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 1,750 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per } 1000 \text{ gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per } 1000 \text{ gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-560-4

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

367,931 GALLON STEEL RED AND WHITE WINE FERMENTATION AND STORAGE TANK (TANK 3211) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 367,931 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 506 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 1,211.0 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 1,750 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-561-4

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

366,267 GALLON STEEL RED AND WHITE WINE FERMENTATION AND STORAGE TANK (TANK 3212) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 366,267 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 506 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 1,211.0 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 1,750 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per } 1000 \text{ gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per } 1000 \text{ gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-562-4

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

365,018 GALLON STEEL RED AND WHITE WINE FERMENTATION AND STORAGE TANK (TANK 3213) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 365,018 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 506 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 1,211.0 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 1,750 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per } 1000 \text{ gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per } 1000 \text{ gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-563-4

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

361,289 GALLON STEEL RED AND WHITE WINE FERMENTATION AND STORAGE TANK (TANK 3214) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 361,289 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 506 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 1,211.0 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 1,750 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-564-4

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

364,679 GALLON STEEL RED AND WHITE WINE FERMENTATION AND STORAGE TANK (TANK 3215) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 364,679 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 506 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 1,211.0 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 1,750 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per } 1000 \text{ gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per } 1000 \text{ gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-565-4

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

361,209 GALLON STEEL RED AND WHITE WINE FERMENTATION AND STORAGE TANK (TANK 3216) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 361,209 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 506 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 1,211.0 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 1,750 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per } 1000 \text{ gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per } 1000 \text{ gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-568-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

640,000 GALLON NOMINAL (647,701 GALLON GAUGE) STEEL WINE STORAGE TANK (TANK 6203) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The maximum wine storage throughput in this tank shall not exceed 640,000 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank, calculated on a twelve month rolling basis, shall not exceed 4,480,000 gallons per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
8. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
9. The operator shall maintain records of the calculated 12 month rolling wine ethanol content and storage throughput rate (ethanol percentage by volume and gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
10. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

11. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201]
Federally Enforceable Through Title V Permit
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-569-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

640,000 GALLON NOMINAL (647,729 GALLON GAUGE) STEEL WINE STORAGE TANK (TANK 6204) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The maximum wine storage throughput in this tank shall not exceed 640,000 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank, calculated on a twelve month rolling basis, shall not exceed 4,480,000 gallons per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
8. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
9. The operator shall maintain records of the calculated 12 month rolling wine ethanol content and storage throughput rate (ethanol percentage by volume and gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
10. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

11. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201]
Federally Enforceable Through Title V Permit
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-570-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

56,000 GALLON STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 402)

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
2. The daily VOC emissions from wine fermentation in this tank shall not exceed 193.8 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall not exceed 1,747 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
5. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Annual VOC emissions from wine fermentation in this tank shall be determined by the following equation: $E = 4.0 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 1.6 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
8. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, and the calculated twelve month rolling VOC emission rate (lb-VOC per twelve month rolling period, calculated monthly) shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
10. If the emissions or throughput calculated for any rolling 12-month period exceeds the annual emissions or throughput limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emission or throughput limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions and throughput are below the annual emissions and throughput limitations. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-570-2 : Aug 29 2016 8:30AM -- BROWND

11. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201]
Federally Enforceable Through Title V Permit
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-571-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

56,000 GALLON STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 403)

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
2. The daily VOC emissions from wine fermentation in this tank shall not exceed 193.8 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall not exceed 1,747 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
5. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Annual VOC emissions from wine fermentation in this tank shall be determined by the following equation: $E = 4.0 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 1.6 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
8. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, and the calculated twelve month rolling VOC emission rate (lb-VOC per twelve month rolling period, calculated monthly) shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
10. If the emissions or throughput calculated for any rolling 12-month period exceeds the annual emissions or throughput limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emission or throughput limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions and throughput are below the annual emissions and throughput limitations. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

11. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201]
Federally Enforceable Through Title V Permit
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-572-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

56,000 GALLON STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 404)

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
2. The daily VOC emissions from wine fermentation in this tank shall not exceed 193.8 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall not exceed 1,747 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
5. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Annual VOC emissions from wine fermentation in this tank shall be determined by the following equation: $E = 4.0 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 1.6 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
8. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, and the calculated twelve month rolling VOC emission rate (lb-VOC per twelve month rolling period, calculated monthly) shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
10. If the emissions or throughput calculated for any rolling 12-month period exceeds the annual emissions or throughput limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emission or throughput limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions and throughput are below the annual emissions and throughput limitations. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-572-2 : Aug 29 2016 8:30AM -- BROWND

11. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201]
Federally Enforceable Through Title V Permit
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-573-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

56,000 GALLON STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 405)

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
2. The daily VOC emissions from wine fermentation in this tank shall not exceed 193.8 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall not exceed 1,747 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
5. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Annual VOC emissions from wine fermentation in this tank shall be determined by the following equation: $E = 4.0 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 1.6 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
8. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, and the calculated twelve month rolling VOC emission rate (lb-VOC per twelve month rolling period, calculated monthly) shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
10. If the emissions or throughput calculated for any rolling 12-month period exceeds the annual emissions or throughput limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emission or throughput limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions and throughput are below the annual emissions and throughput limitations. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-573-2 : Aug 29 2016 8:30AM -- BROWND

11. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201]
Federally Enforceable Through Title V Permit
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-574-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

56,000 GALLON STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 406)

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
2. The daily VOC emissions from wine fermentation in this tank shall not exceed 193.8 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall not exceed 1,747 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
5. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Annual VOC emissions from wine fermentation in this tank shall be determined by the following equation: $E = 4.0 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 1.6 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
8. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, and the calculated twelve month rolling VOC emission rate (lb-VOC per twelve month rolling period, calculated monthly) shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
10. If the emissions or throughput calculated for any rolling 12-month period exceeds the annual emissions or throughput limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emission or throughput limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions and throughput are below the annual emissions and throughput limitations. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-574-2 : Aug 29 2016 8:30AM -- BROWND

11. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201]
Federally Enforceable Through Title V Permit
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-575-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

56,000 GALLON STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 407)

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
2. The daily VOC emissions from wine fermentation in this tank shall not exceed 193.8 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall not exceed 1,747 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
5. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Annual VOC emissions from wine fermentation in this tank shall be determined by the following equation: $E = 4.0 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 1.6 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
8. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, and the calculated twelve month rolling VOC emission rate (lb-VOC per twelve month rolling period, calculated monthly) shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
10. If the emissions or throughput calculated for any rolling 12-month period exceeds the annual emissions or throughput limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emission or throughput limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions and throughput are below the annual emissions and throughput limitations. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-575-2 : Aug 29 2016 8:30AM -- BROWND

11. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201]
Federally Enforceable Through Title V Permit
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-576-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

56,000 GALLON STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 408)

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
2. The daily VOC emissions from wine fermentation in this tank shall not exceed 193.8 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall not exceed 1,747 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
5. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Annual VOC emissions from wine fermentation in this tank shall be determined by the following equation: $E = 4.0 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 1.6 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
8. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, and the calculated twelve month rolling VOC emission rate (lb-VOC per twelve month rolling period, calculated monthly) shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
10. If the emissions or throughput calculated for any rolling 12-month period exceeds the annual emissions or throughput limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emission or throughput limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions and throughput are below the annual emissions and throughput limitations. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-576-2 : Aug 29 2016 8:30AM -- BROWND

11. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201]
Federally Enforceable Through Title V Permit
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-577-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

56,000 GALLON STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 409)

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
2. The daily VOC emissions from wine fermentation in this tank shall not exceed 193.8 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall not exceed 1,747 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
5. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Annual VOC emissions from wine fermentation in this tank shall be determined by the following equation: $E = 4.0 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 1.6 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
8. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, and the calculated twelve month rolling VOC emission rate (lb-VOC per twelve month rolling period, calculated monthly) shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
10. If the emissions or throughput calculated for any rolling 12-month period exceeds the annual emissions or throughput limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emission or throughput limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions and throughput are below the annual emissions and throughput limitations. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

11. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201]
Federally Enforceable Through Title V Permit
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-578-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

56,000 GALLON STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 410)

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
2. The daily VOC emissions from wine fermentation in this tank shall not exceed 193.8 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall not exceed 1,747 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
5. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Annual VOC emissions from wine fermentation in this tank shall be determined by the following equation: $E = 4.0 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 1.6 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
8. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, and the calculated twelve month rolling VOC emission rate (lb-VOC per twelve month rolling period, calculated monthly) shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
10. If the emissions or throughput calculated for any rolling 12-month period exceeds the annual emissions or throughput limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emission or throughput limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions and throughput are below the annual emissions and throughput limitations. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-578-2 : Aug 29 2016 8:30AM -- BROWND

11. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201]
Federally Enforceable Through Title V Permit
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-579-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

56,000 GALLON STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 411)

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
2. The daily VOC emissions from wine fermentation in this tank shall not exceed 193.8 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall not exceed 1,747 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
5. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Annual VOC emissions from wine fermentation in this tank shall be determined by the following equation: $E = 4.0 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 1.6 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
8. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, and the calculated twelve month rolling VOC emission rate (lb-VOC per twelve month rolling period, calculated monthly) shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
10. If the emissions or throughput calculated for any rolling 12-month period exceeds the annual emissions or throughput limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emission or throughput limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions and throughput are below the annual emissions and throughput limitations. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-579-2 : Aug 29 2016 8:30AM -- BROWND

11. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201]
Federally Enforceable Through Title V Permit
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

DRAFT

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-580-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

56,000 GALLON STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 412)

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
2. The daily VOC emissions from wine fermentation in this tank shall not exceed 193.8 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall not exceed 1,747 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
5. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Annual VOC emissions from wine fermentation in this tank shall be determined by the following equation: $E = 4.0 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 1.6 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
8. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, and the calculated twelve month rolling VOC emission rate (lb-VOC per twelve month rolling period, calculated monthly) shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
10. If the emissions or throughput calculated for any rolling 12-month period exceeds the annual emissions or throughput limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emission or throughput limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions and throughput are below the annual emissions and throughput limitations. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-580-2 : Aug 29 2016 8:30AM -- BROWND

11. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201]
Federally Enforceable Through Title V Permit
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-581-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

56,000 GALLON STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 414)

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
2. The daily VOC emissions from wine fermentation in this tank shall not exceed 193.8 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall not exceed 1,747 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
5. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Annual VOC emissions from wine fermentation in this tank shall be determined by the following equation: $E = 4.0 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 1.6 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
8. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, and the calculated twelve month rolling VOC emission rate (lb-VOC per twelve month rolling period, calculated monthly) shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
10. If the emissions or throughput calculated for any rolling 12-month period exceeds the annual emissions or throughput limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emission or throughput limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions and throughput are below the annual emissions and throughput limitations. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-581-2 : Aug 29 2016 8:30AM -- BROWND

11. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201]
Federally Enforceable Through Title V Permit
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-582-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

56,000 GALLON STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 415)

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
2. The daily VOC emissions from wine fermentation in this tank shall not exceed 193.8 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall not exceed 1,747 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
5. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Annual VOC emissions from wine fermentation in this tank shall be determined by the following equation: $E = 4.0 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 1.6 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
8. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, and the calculated twelve month rolling VOC emission rate (lb-VOC per twelve month rolling period, calculated monthly) shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
10. If the emissions or throughput calculated for any rolling 12-month period exceeds the annual emissions or throughput limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emission or throughput limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions and throughput are below the annual emissions and throughput limitations. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-582-2 : Aug 29 2016 8:30AM -- BROWND

11. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201]
Federally Enforceable Through Title V Permit
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-583-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

56,000 GALLON STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 416)

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
2. The daily VOC emissions from wine fermentation in this tank shall not exceed 193.8 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall not exceed 1,747 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
5. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Annual VOC emissions from wine fermentation in this tank shall be determined by the following equation: $E = 4.0 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 1.6 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
8. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, and the calculated twelve month rolling VOC emission rate (lb-VOC per twelve month rolling period, calculated monthly) shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
10. If the emissions or throughput calculated for any rolling 12-month period exceeds the annual emissions or throughput limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emission or throughput limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions and throughput are below the annual emissions and throughput limitations. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-583-2 : Aug 29 2016 8:30AM -- BROWND

11. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201]
Federally Enforceable Through Title V Permit
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-584-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

56,000 GALLON STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 417)

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
2. The daily VOC emissions from wine fermentation in this tank shall not exceed 193.8 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall not exceed 1,747 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
5. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Annual VOC emissions from wine fermentation in this tank shall be determined by the following equation: $E = 4.0 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 1.6 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
8. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, and the calculated twelve month rolling VOC emission rate (lb-VOC per twelve month rolling period, calculated monthly) shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
10. If the emissions or throughput calculated for any rolling 12-month period exceeds the annual emissions or throughput limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emission or throughput limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions and throughput are below the annual emissions and throughput limitations. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-584-2 : Aug 29 2016 8:30AM -- BROWND

11. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201]
Federally Enforceable Through Title V Permit
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-585-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

56,000 GALLON STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 418)

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
2. The daily VOC emissions from wine fermentation in this tank shall not exceed 193.8 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall not exceed 1,747 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
5. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Annual VOC emissions from wine fermentation in this tank shall be determined by the following equation: $E = 4.0 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 1.6 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
8. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, and the calculated twelve month rolling VOC emission rate (lb-VOC per twelve month rolling period, calculated monthly) shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
10. If the emissions or throughput calculated for any rolling 12-month period exceeds the annual emissions or throughput limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emission or throughput limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions and throughput are below the annual emissions and throughput limitations. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-585-2 : Aug 29 2016 8:30AM -- BROWN

11. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201]
Federally Enforceable Through Title V Permit
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-586-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

56,000 GALLON STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 419)

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
2. The daily VOC emissions from wine fermentation in this tank shall not exceed 193.8 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall not exceed 1,747 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
5. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Annual VOC emissions from wine fermentation in this tank shall be determined by the following equation: $E = 4.0 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 1.6 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
8. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, and the calculated twelve month rolling VOC emission rate (lb-VOC per twelve month rolling period, calculated monthly) shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
10. If the emissions or throughput calculated for any rolling 12-month period exceeds the annual emissions or throughput limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emission or throughput limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions and throughput are below the annual emissions and throughput limitations. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-586-2 : Aug 29 2016 8:30AM -- BROWN

11. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201]
Federally Enforceable Through Title V Permit
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-587-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

56,000 GALLON STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 420)

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
2. The daily VOC emissions from wine fermentation in this tank shall not exceed 193.8 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall not exceed 1,747 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
5. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Annual VOC emissions from wine fermentation in this tank shall be determined by the following equation: $E = 4.0 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 1.6 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
8. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, and the calculated twelve month rolling VOC emission rate (lb-VOC per twelve month rolling period, calculated monthly) shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
10. If the emissions or throughput calculated for any rolling 12-month period exceeds the annual emissions or throughput limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emission or throughput limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions and throughput are below the annual emissions and throughput limitations. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-587-2 : Aug 29 2016 8:30AM -- BROWND

11. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201]
Federally Enforceable Through Title V Permit
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-588-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

56,000 GALLON STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 421)

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
2. The daily VOC emissions from wine fermentation in this tank shall not exceed 193.8 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall not exceed 1,747 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
5. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Annual VOC emissions from wine fermentation in this tank shall be determined by the following equation: $E = 4.0 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 1.6 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
8. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, and the calculated twelve month rolling VOC emission rate (lb-VOC per twelve month rolling period, calculated monthly) shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
10. If the emissions or throughput calculated for any rolling 12-month period exceeds the annual emissions or throughput limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emission or throughput limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions and throughput are below the annual emissions and throughput limitations. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-588-2 : Aug 29 2016 8:30AM -- BROWND

11. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201]
Federally Enforceable Through Title V Permit
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-589-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

56,000 GALLON STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 422)

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
2. The daily VOC emissions from wine fermentation in this tank shall not exceed 193.8 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall not exceed 1,747 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
5. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Annual VOC emissions from wine fermentation in this tank shall be determined by the following equation: $E = 4.0 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 1.6 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
8. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, and the calculated twelve month rolling VOC emission rate (lb-VOC per twelve month rolling period, calculated monthly) shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
10. If the emissions or throughput calculated for any rolling 12-month period exceeds the annual emissions or throughput limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emission or throughput limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions and throughput are below the annual emissions and throughput limitations. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

11. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201]
Federally Enforceable Through Title V Permit
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-590-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

56,000 GALLON STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 423)

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
2. The daily VOC emissions from wine fermentation in this tank shall not exceed 193.8 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall not exceed 1,747 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
5. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Annual VOC emissions from wine fermentation in this tank shall be determined by the following equation: $E = 4.0 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 1.6 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
8. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, and the calculated twelve month rolling VOC emission rate (lb-VOC per twelve month rolling period, calculated monthly) shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
10. If the emissions or throughput calculated for any rolling 12-month period exceeds the annual emissions or throughput limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emission or throughput limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions and throughput are below the annual emissions and throughput limitations. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-590-2 : Aug 29 2016 8:30AM -- BROWND

11. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201]
Federally Enforceable Through Title V Permit
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-591-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

56,000 GALLON STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 424)

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
2. The daily VOC emissions from wine fermentation in this tank shall not exceed 193.8 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall not exceed 1,747 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
5. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Annual VOC emissions from wine fermentation in this tank shall be determined by the following equation: $E = 4.0 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 1.6 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
8. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, and the calculated twelve month rolling VOC emission rate (lb-VOC per twelve month rolling period, calculated monthly) shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
10. If the emissions or throughput calculated for any rolling 12-month period exceeds the annual emissions or throughput limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emission or throughput limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions and throughput are below the annual emissions and throughput limitations. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-591-2 : Aug 29 2016 8:30AM -- BROWND

11. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201]
Federally Enforceable Through Title V Permit
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-596-4

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

OAK SAWDUST HANDLING SYSTEM CONSISTING OF DRY OAK HOPPER AND HOOD COLLECTION SYSTEM SERVED BY AIRLANCO MODEL 36AVS8 STYLE III 80302072 BAGHOUSE, INCLINED SCREW CONVEYOR, OAK SLURRY PUMP, AND 283 GALLON OAK SLURRY MIX TANK

PERMIT UNIT REQUIREMENTS

1. Visible emissions from each baghouse shall not exceed 5% opacity for a period of periods aggregating more than three minutes in any one hour. [District Rules 2201 and 4101] Federally Enforceable Through Title V Permit
2. Material removed from the baghouse shall be disposed of in a manner preventing entrainment into the atmosphere. [District Rule 4102]
3. 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 4102]
4. Particulate matter emissions shall not exceed 0.1 grains/dscf in concentration. [District Rule 4201] Federally Enforceable Through Title V Permit
5. The baghouse shall be maintained and operated according to manufacturer's specifications. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The cleaning frequency and duration for the baghouse shall be adjusted to optimize the control efficiency. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Replacement bags numbering at least 10% of the total number of bags in each baghouse shall be maintained on the premises. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The baghouse shall be equipped with a pressure differential gauge to indicate the pressure drop across the bags. The gauge shall be maintained in good working condition at all times and shall be located in an easily accessible location. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The baghouse shall operate at all times with a minimum differential pressure of 0 inches water column and a maximum differential pressure of 6 inches water column. [District Rule 2201] Federally Enforceable Through Title V Permit
10. Controlled PM10 emissions from the dust collector shall not exceed 0.06 lb/ton oak sawdust material throughput. [District Rule 2201] Federally Enforceable Through Title V Permit
11. Maximum daily amount of oak sawdust material throughput shall not exceed either of the following: 50,000 pounds per day or 3,300,000 pounds per rolling twelve month period. [District Rule 2201] Federally Enforceable Through Title V Permit
12. The oak slurry mix tank shall be operated as a constant level tank. [District Rule 2201] Federally Enforceable Through Title V Permit
13. Records of daily and annual amount of oak sawdust material throughput shall be maintained. Annual records shall be on a rolling twelve month basis and shall be calculated at least once per month. [District Rule 2520, 9.4.2] 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.

14. Differential operating pressure for the baghouse shall be monitored and recorded on each day that the baghouse operates. [District Rule 2201] Federally Enforceable Through Title V Permit
15. Records of all maintenance of each baghouse, including all change outs of filter media, shall be maintained. These records shall include identification of the equipment, date of inspection, any corrective action taken, and identification of the personnel performing the inspection. [District Rules 2201 and 2520, 9.4.2] Federally Enforceable Through Title V Permit
16. Visible emissions shall be inspected annually during operation. If visible emissions are observed, corrective action shall be taken to eliminate visible emissions. If visible emissions cannot be corrected within 24 hours, a visible emissions test using EPA Method 9 shall be conducted. [District Rule 2520, 9.3.2] Federally Enforceable Through Title V Permit
17. All records shall be maintained and retained on-site for a period of at least 5 years and shall be made available for District inspection upon request. [District Rule 1070] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-597-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

6,000 GALLON SPIRITS STORAGE TANK (TANK 65) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 2201] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The maximum temperature in this tank shall not exceed 80 degrees Fahrenheit. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The annual average ethanol content of distilled spirits stored in this tank shall not exceed 50 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for distilled spirits operations in this tank shall not exceed 6.4 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum distilled spirits storage throughput in this tank shall not exceed 4,580 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The maximum distilled spirits storage throughput in this tank shall not exceed 142,000 gallons per year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. Daily throughput records, including records of filling and emptying operations, the dates of such operations, the maximum temperature of the stored distilled spirits, the volume percent ethanol in the batch, and the volume of spirits transferred, shall be maintained. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The permittee shall maintain annual records of the calculated twelve month rolling throughput rate (gallons per twelve month rolling period, calculated monthly). [District Rule 2520, 9.4.2] Federally Enforceable Through Title V Permit
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 1070] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-598-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

6,000 GALLON SPIRITS STORAGE TANK (TANK 66) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 2201] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The maximum temperature in this tank shall not exceed 80 degrees Fahrenheit. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The annual average ethanol content of distilled spirits stored in this tank shall not exceed 50 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for distilled spirits operations in this tank shall not exceed 6.4 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum distilled spirits storage throughput in this tank shall not exceed 4,580 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The maximum distilled spirits storage throughput in this tank shall not exceed 142,000 gallons per year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. Daily throughput records, including records of filling and emptying operations, the dates of such operations, the maximum temperature of the stored distilled spirits, the volume percent ethanol in the batch, and the volume of spirits transferred, shall be maintained. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The permittee shall maintain annual records of the calculated twelve month rolling throughput rate (gallons per twelve month rolling period, calculated monthly). [District Rule 2520, 9.4.2] Federally Enforceable Through Title V Permit
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 1070] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-600-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

ETHANOL EVAPORATOR SYSTEM CONSISTING OF QUADRUPLE EFFECT EVAPORATOR, HEAT EXCHANGERS, STEAM HEATED PREHEATERS, CONDENSERS, CONDENSATE COLLECTORS, AND COOLING TOWERS

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. VOC emission rate from the ethanol evaporator system atmospheric vent shall be no greater than 3.0 lb-VOC per hour and shall be limited to 7,719 lb-VOC per rolling twelve month period. [District Rule 2201] Federally Enforceable Through Title V Permit
3. Source testing to determine the rate of VOC at the evaporator vent to atmosphere, expressed as lb-VOC/hour, shall be conducted at least once every twelve (12) months, with the unit operating at conditions representative of normal operations. 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 1081 and 2201] Federally Enforceable Through Title V Permit
4. Source testing to determine the rate of VOC, measured in lb-VOC per hour, shall be conducted using EPA Method 18 and 25 or 25A. Source testing shall also be conducted in accordance with EPA's Midwest Scaling Protocol for the Measurement of "VOC Mass Emissions" at Ethanol Production Facilities and/or any other testing methodology that has been previously approved by the District, CARB, and EPA. [District Rules 1081 and 2201] Federally Enforceable Through Title V Permit
5. 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
6. 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
7. The permittee shall maintain records of the rolling twelve month VOC emission rate from the ethanol evaporator system (lb-VOC per twelve month rolling period, calculated monthly). [District Rule 2520, 9.4.2] Federally Enforceable Through Title V Permit
8. All records shall be retained on site for a minimum of five (5) years, and shall be made available for District inspection upon request. [District Rule 1070] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-601-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

DIATOMACEOUS EARTH RECEIVING AND STORAGE OPERATION WITH A 6,000 CUBIC FEET STORAGE SILO
SERVED BY A BIN VENT FILTER SYSTEM

PERMIT UNIT REQUIREMENTS

1. Visible emissions from the bin vent filter serving the storage silo shall not equal or exceed 5% opacity for a period or periods aggregating more than three minutes in any one hour. [District Rule 2201] Federally Enforceable Through Title V Permit
2. The bin vent filter system shall be equipped with a pressure differential gauge to indicate the pressure drop across the filters. The gauge shall be maintained in good working condition at all times and shall be located in an easily accessible location. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The bin vent filter shall operate at all times with a minimum differential pressure of 0 inches water column and a maximum differential pressure of 6 inches water column. [District Rule 2201] Federally Enforceable Through Title V Permit
4. Replacement bags numbering at least 10% of the total number of bags shall be maintained on the premises. [District Rule 2201] Federally Enforceable Through Title V Permit
5. Material removed from the bin vent filter system shall be disposed of in a manner preventing entrainment into the atmosphere. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Bin vent filter shall be thoroughly inspected annually for tears, scuffs, abrasions, holes, or any evidence of particulate matter breakthrough and shall be replaced as needed. [District Rule 2520, 9.3.2] Federally Enforceable Through Title V Permit
7. PM10 emissions shall not exceed 0.00085 pounds per ton of diatomaceous earth loaded into the silo. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The amount of diatomaceous earth loaded into the silo shall not exceed 23 tons in any one day. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The permittee shall keep records of date and quantity of diatomaceous earth loaded into the silo. [District Rule 2201] Federally Enforceable Through Title V Permit
10. Differential operating pressure shall be monitored and recorded on each day that the bin vent filter system is in operation. [District Rule 2201] Federally Enforceable Through Title V Permit
11. Records of all maintenance of the bin vent filter system, including all change outs of bags or filter media, shall be maintained. These records shall include identification of the equipment, date of inspection, any corrective action taken, and identification of the personnel performing the inspection. [District Rules 2201 and 2520, 9.4.2] Federally Enforceable Through Title V Permit
12. Visible emissions shall be inspected annually during operation. If visible emissions are observed, corrective action shall be taken to eliminate visible emissions. If visible emissions cannot be corrected within 24 hours, a visible emissions test using EPA Method 9 shall be conducted. [District Rule 2520, 9.3.2] 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.

13. All records shall be retained for a minimum of five years and made available for District inspection upon request.
[District Rules 1070 and 2201] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

DRAFT

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-603-3

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

OAK SAWDUST HANDLING SYSTEM CONSISTING OF OAK BIN INVERTER HYDRAULIC SYSTEM, ONE 206 CUBIC FEET DRY OAK CHIP BATCHING HOPPER EQUIPPED WITH A DUST HOOD COLLECTION SYSTEM SERVED BY AN AMERICAN AIR FILTER MODEL FABRIPULSE DESIGN M, SIZE 6-168-600 DUST COLLECTOR WITH INTEGRAL FAN, ENCLOSED FEEDER SCREW CONVEYOR, ENCLOSED TAKE-AWAY CONVEYOR, ENCLOSED INCLINE CONVEYOR, AND FULLY ENCLOSED GRAPE MUST TUB

PERMIT UNIT REQUIREMENTS

1. The grape must tub shall not contain any VOC-containing material. [District Rule 2201] Federally Enforceable Through Title V Permit
2. Visible emissions from the baghouse serving the oak chip batching hopper shall not equal or exceed 5% opacity for a period or periods aggregating more than three minutes in any one hour. [District Rule 2201] Federally Enforceable Through Title V Permit
3. Material removed from the dust collector shall be disposed of in a manner preventing entrainment into the atmosphere. [District Rule 4102]
4. 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 4102]
5. Particulate matter emissions shall not exceed 0.1 grains/dscf in concentration. [District Rule 4201] Federally Enforceable Through Title V Permit
6. The baghouse shall be maintained and operated according to manufacturer's specifications. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The cleaning frequency and duration for the baghouse shall be adjusted to optimize the control efficiency. [District Rule 2201] Federally Enforceable Through Title V Permit
8. Replacement bags numbering at least 10% of the total number of bags in each baghouse shall be maintained on the premises. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The baghouse shall be equipped with a pressure differential gauge to indicate the pressure drop across the bags. The gauge shall be maintained in good working condition at all times and shall be located in an easily accessible location. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The baghouse shall operate at all times with a minimum differential pressure of 2.5 inches water column and a maximum differential pressure of 6 inches water column. [District Rule 2201] Federally Enforceable Through Title V Permit
11. Controlled PM10 emissions from the dust collector shall not exceed 0.2 lb/ton oak sawdust material throughput. [District Rule 2201] Federally Enforceable Through Title V Permit
12. Maximum amount of oak sawdust material throughput shall not exceed either of the following: 24,000 pounds per day or 1,152,000 pounds per rolling twelve month period. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

13. Differential operating pressure for the baghouse shall be monitored and recorded on each day that the baghouse operates. [District Rule 2201] Federally Enforceable Through Title V Permit
14. Visible emissions shall be inspected annually during operation. If visible emissions are observed, corrective action shall be taken to eliminate visible emissions. If visible emissions cannot be corrected within 24 hours, a visible emissions test using EPA Method 9 shall be conducted. [District Rule 2520, 9.3.2] Federally Enforceable Through Title V Permit
15. Records of all maintenance of each baghouse, including all change outs of filter media, shall be maintained. These records shall include identification of the equipment, date of inspection, any corrective action taken, and identification of the personnel performing the inspection. [District Rules 2201 and 2520, 9.4.2] Federally Enforceable Through Title V Permit
16. Records of daily and annual amount of oak sawdust material throughput shall be maintained. Annual records shall be on a rolling twelve month basis and shall be calculated at least once per month. [District Rule 2201] Federally Enforceable Through Title V Permit
17. All records shall be maintained and retained on-site for a period of at least 5 years and shall be made available for District inspection upon request. [District Rule 1070] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-607-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

90 MMBTU/HR VICTORY ENERGY OPERATIONS (VEO) MODEL J-VE-540 NATURAL GAS-FIRED BOILER WITH A LOW-NOX BURNER, A FLUE GAS RECIRCULATION (FGR) SYSTEM, A NATIONWIDE SELECTIVE CATALYTIC REDUCTION (SCR) SYSTEM, AND A NOX AND O2 IN-STACK EMISSION MONITORING SYSTEM

PERMIT UNIT REQUIREMENTS

1. Particulate matter emissions shall not exceed 0.1 grains/dscf in concentration. [District Rule 4201] Federally Enforceable Through Title V Permit
2. The unit shall only be fired on PUC-quality natural gas. [District Rules 2201 and 4320] Federally Enforceable Through Title V Permit
3. A non-resettable, totalizing mass or volumetric fuel flow meter to measure the amount of fuel combusted in the unit shall be installed, utilized and maintained. [District Rules 2201 and 40 CFR 60.48 (c)(g)] Federally Enforceable Through Title V Permit
4. The exhaust stack shall vent vertically upward. The vertical exhaust flow shall not be impeded by a rain cap (flapper ok), roof overhang, or any other obstruction. [District Rule 4102]
5. Except during start-up and shutdown, emissions from this unit shall not exceed any of the following limits: 5 ppmvd NOx @ 3% O2 or 0.006 lb-NOx/MMBtu; 0.00285 lb-SOx/MMBtu; 0.0076 lb-PM10/MMBtu; 200 ppmvd CO @ 3% O2 (equivalent to 0.148 lb-CO/MMBtu); or 0.0027 lb-VOC/MMBtu. [District Rules 2201, 4305, 4306, and 4320] Federally Enforceable Through Title V Permit
6. During start-up and shutdown, emissions from this unit shall not exceed any of the following limits: 0.83 lb-NOx/hr; 0.00285 lb-SOx/MMBtu; 0.0076 lb-PM10/MMBtu; 200 ppmvd CO @ 3% O2 (equivalent to 0.148 lb-CO/MMBtu); or 0.0027 lb-VOC/MMBtu. [District Rules 2201, 4305, 4306, and 4320] Federally Enforceable Through Title V Permit
7. The total duration of start-up time shall not exceed 3.0 hours per day. [District Rules 2201, 4305, 4306, and 4320] Federally Enforceable Through Title V Permit
8. The total duration of shutdown time shall not exceed 2.0 hours per day. [District Rules 2201, 4305, 4306, and 4320] Federally Enforceable Through Title V Permit
9. Duration of start-up or shutdown shall not exceed two hours each per occurrence. During start-up or shutdown, the emissions control system shall be in operation, and emissions shall be minimized insofar as technologically possible. The operator shall maintain daily records of the duration of start-up and shutdown periods. [District Rules 2201, 4305, 4306, and 4320] Federally Enforceable Through Title V Permit
10. The ammonia emissions shall not exceed 10 ppmvd @ 3% O2. [District Rule 4102]
11. Source testing to measure natural gas combustion NOx, CO, and NH3 emissions from this unit shall be conducted at least once every twelve months. After demonstrating compliance on two consecutive annual source tests when unit is fired on natural gas, the unit shall be tested not less than once every 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 months. [District Rules 2201, 4102, 4305, 4306, and 4320] 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. 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
13. The source test plan shall identify which basis (ppmv or lb/MMBtu) will be used to demonstrate compliance. [District Rules 4305, 4306, and 4320] Federally Enforceable Through Title V Permit
14. 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. [District Rules 4305, 4306, and 4320] 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 4305, 4306 and 4320] Federally Enforceable Through Title V Permit
16. NOx 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, 4306, and 4320] Federally Enforceable Through Title V Permit
17. CO emissions for source test purposes shall be determined using EPA Method 10 or ARB Method 100. [District Rules 4305, 4306, and 4320] Federally Enforceable Through Title V Permit
18. Stack gas oxygen (O2) shall be determined using EPA Method 3 or 3A or ARB Method 100 [District Rules 4305, 4306, and 4320] Federally Enforceable Through Title V Permit
19. Source testing for ammonia slip shall be conducted utilizing BAAQMD Method ST-1B. [District Rule 4102]
20. 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
21. Permittee shall determine sulfur content of combusted gas annually or shall demonstrate that the combusted gas is provided from a PUC or FERC regulated source. [District Rules 1081 and 4320] Federally Enforceable Through Title V Permit
22. Fuel sulfur content shall be determined using EPA Method 11 or Method 15. [District Rule 4320] Federally Enforceable Through Title V Permit
23. The permittee shall monitor and record the stack concentration of NOx, CO, NH3, and O2 at least once every month (in which a source test is not performed) using a portable analyzer that meets District specifications. NH3 monitoring shall be conducted utilizing Draeger tubes or a District approved equivalent method. 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 five days of restarting the unit unless monitoring has been performed within the last month. [District Rules 4102, 4305, 4306, and 4320] Federally Enforceable Through Title V Permit
24. If the NOx, CO or NH3 concentrations, as measured by the portable analyzer or the District approved ammonia monitoring equipment, exceed the permitted levels, the permittee shall return the emissions to within the acceptable range as soon as possible, but no longer than one hour of operation after detection. If the portable analyzer or the ammonia monitoring equipment continue to show emission limit violations after one hour of operation following detection, the permittee shall notify the District within the following one 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 the performing the notification and testing required by this condition. [District Rules 4102, 4305, 4306, and 4320] 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.

25. All NO_x, CO, NH₃, and O₂ 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 NO_x, CO and O₂ analyzer as well as the NH₃ emission monitoring equipment 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 readings, evenly spaced out over the 15 consecutive-minute period. [District Rules 4102, 4305, 4306, and 4320] Federally Enforceable Through Title V Permit
26. The permittee shall maintain records of: (1) the date and time of NO_x, CO, NH₃ and O₂ measurements, (2) the O₂ concentration in percent by volume and the measured NO_x, CO and NH₃ concentrations corrected to 3% O₂, (3) make and model of exhaust gas analyzer, (4) exhaust gas analyzer calibration records, (5) the method of determining the NH₃ emission concentration, and (6) a description of any corrective action taken to maintain the emissions at or below the acceptable levels. [District Rules 4102, 4305, 4306, and 4320] Federally Enforceable Through Title V Permit
27. Operator shall maintain copies of fuel invoices and supplier certifications. [District Rule 2520, 9.3.2] Federally Enforceable Through Title V Permit
28. The permittee shall take readings of the NO_x concentration and O₂ percent, by volume, using the in-stack monitoring system at least once per each day that the boiler operates. [District Rule 2201 and 40 CFR 64.9] Federally Enforceable Through Title V Permit
29. During times when the in-stack monitoring system is down for maintenance or repairs, the permittee shall use a District approved portable analyzer to record daily NO_x and O₂ concentrations. The permittee shall maintain records of the portable analyzer readings including the date(s) and reason the in-stack monitoring system was not operating. [District Rule 2201 and 40 CFR 64] Federally Enforceable Through Title V Permit
30. The permittee shall maintain daily records of the NO_x and O₂ concentration from the in-stack monitoring system. These records shall be made available for District inspection upon request. [District Rule 2201 and 40 CFR 64] Federally Enforceable Through Title V Permit
31. The permittee shall compare the NO_x and O₂ concentrations from the in-stack monitoring system with the concentration of NO_x and O₂ readings from calibration gas cylinders for NO_x and O₂ at least once during each month that the boiler operates. The permittee shall maintain these comparison readings and these records shall be available for District inspection upon request. [District Rule 2201 and 40 CFR 64] Federally Enforceable Through Title V Permit
32. If the NO_x or O₂ concentrations, as measured by the in-stack monitoring system, exceed the permitted levels the permittee shall return the emissions to compliant levels as soon as possible, but no longer than one hour of operation after detection. If the in-stack monitoring system continues to show emission limit violations after one hour of operation following detection, the permittee shall notify the District within the following one 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 that is subject to enforcement action has occurred. 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 the performing the notification and testing required by this condition. [40 CFR Part 64] Federally Enforceable Through Title V Permit
33. The permittee shall comply with the compliance assurance monitoring operation and maintenance requirements of 40 CFR Part 64.7. [40 CFR 64] Federally Enforceable Through Title V Permit
34. If the District or EPA determine that a Quality Improvement Plan is required under 40 CFR 64.7(d)(2), the permittee shall develop and implement the Quality Improvement Plan in accordance with 40 CFR part 64.8. [40 CFR 64] Federally Enforceable Through Title V Permit
35. The permittee shall comply with the recordkeeping and reporting requirements of 40 CFR Part 64.9. [40 CFR 64.9] Federally Enforceable Through Title V Permit
36. Permittee shall maintain daily records of the type and quantity of fuel combusted by the boiler. [District Rules 2201 and 40 CFR 60.48 (c)(g)] 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.

37. All records shall be maintained and retained on-site for a minimum of five years, and shall be made available for District inspection upon request. [District Rules 1070, 4305, 4306, and 4320] Federally Enforceable Through Title V Permit
38. The boiler shall be equipped with an economizer system that consists of, at a minimum, a single stage economizer section which will recover energy from the boiler flue gas by heat exchange with the boiler feed water. The economizer system shall be designed at maximum boiler firing rate to either 1) reduce the temperature of the economizer flue gas outlet to a value no greater than 20 deg F above the temperature of the boiler feed water at maximum firing rate, or 2) heat the boiler feed water to a temperature which is no less than 30 deg F below the steam temperature at the steam drum, or 3) reduce the final temperature of the boiler's flue gas to a temperature no greater than 200 deg F. [Public Resources Code 21000-21177: California Environmental Quality Act]
39. Electric motors driving combustion air fans or induced draft fans shall have an efficiency meeting the standards of the National Electric Manufacturer's Association (NEMA) for "premium efficiency" motors and shall each be operated with a variable speed control or equivalent for control of flow through the fan. [Public Resources Code 21000-21177: California Environmental Quality Act]
40. The boiler shall be equipped with an O2 trim system designed to control oxygen content of the stack gases to a maximum of 3% by volume dry basis except during any period where the rate of fuel consumption by the boiler is less than 20% of maximum rated firing. [Public Resources Code 21000-21177: California Environmental Quality Act]
41. The boiler shall be designed to limit the recirculation of flue gas to a value not exceeding 10 percent of total flue gas volume while meeting the applicable requirements for control of NOx emissions from the boiler. [Public Resources Code 21000-21177: California Environmental Quality Act]
42. The boiler shall be equipped with an automatic boiler blowdown control system which minimizes boiler blowdown while controlling dissolved solids in the boiler water at an optimum level. [Public Resources Code 21000-21177: California Environmental Quality Act]
43. The boiler shall be equipped with a flash steam recovery system which will recover flash steam from the blowdown pressure reduction and utilize it for feedwater heating in the deaerator or feedwater heater. [Public Resources Code 21000-21177: California Environmental Quality Act]
44. Permittee shall comply with all applicable requirements of the California Department of Fish and Wildlife (CDFW). Permittee shall retain any permits/records deemed necessary by CDFW on-site and shall make these permits/records available to the District upon inspection. [Public Resources Code 21000-21177: California Environmental Quality Act]
45. In the event that archaeological/paleontological resources are discovered during ground-disturbing activities, all work within 100 feet of the find shall cease and Permittee shall notify and retain a qualified archaeologist/paleontologist to assess and provide an evaluation of the significance of the find. A qualified archaeologist/paleontologist shall determine whether avoidance is necessary and feasible in light of the factors such as the nature of the find, project design, costs, and other considerations, and, if necessary, develop appropriate mitigation measures in consultation with Merced County and the Native American Heritage Commission (NAHC). In addition, should archaeological/paleontological resources be discovered, Permittee shall provide the District a written report in relation to the nature of the find. [Public Resources Code 21000-21177: California Environmental Quality Act]
46. In the event that human remains are discovered during ground-disturbing activities; all work within 100 feet of the find shall cease and the discovery shall immediately be reported to the County Coroner (CC) and Native American Heritage Commission (NAHC) for further assessment. Permittee shall identify appropriate measures for treatment or disposition of the remains in consultation with the CC and NAHC. In addition, should human remains be discovered during ground-disturbing activities, Permittee shall provide the District a written report in relation to the nature of the find. [Public Resources Code 21000-21177: California Environmental Quality Act]
47. No later than 10 days prior to the start of construction activities, Permittee shall demonstrate compliance with District Rule 4002 (National Emissions Standard for Hazardous Air Pollutants) through the acquisition of an approved Demolition Permit Release. [Public Resources Code 21000-21177: California Environmental Quality Act]

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

48. Permittee shall comply with all applicable requirements of the Merced County Environmental Health Department (MCEHD) and the California Department of Toxic Substances Control (DTSC). Permittee shall retain any permits/records deemed necessary by MCEHD and DTSC and shall make these permits/records available to the District upon inspection. [Public Resources Code 21000-21177: California Environmental Quality Act]
49. Permittee shall comply with all applicable Regional Water Quality Control Board (RWQCB) water quality standard and waste discharge regulations. Permittee shall retain any permits/records deemed necessary by the RWQCB on-site and shall make these permits/records available to the District upon inspection. [Public Resources Code 21000-21177: California Environmental Quality Act]
50. Permittee shall comply with all applicable Regional Water Quality Control Board (RWQCB) and Department of Toxic Substances Control (DTSC) requirements. Permittee shall retain any permits/records deemed necessary by the RWQCB and DTSC on-site and shall make these permits/records available to the District upon inspection. [Public Resources Code 21000-21177: California Environmental Quality Act]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-609-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

35,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. Ethanol content of wine stored in this tank shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The daily wine storage throughput of this tank shall not exceed 35,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The annual wine storage throughput of this tank, calculated on a 12 month rolling basis, shall not exceed 350,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The permittee shall record, on a weekly basis, the total gallons of wine stored in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
8. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
9. The permittee shall maintain records of the calculated 12 month rolling wine storage throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
10. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-609-2 : Aug 29 2016 8:30AM -- BROWN

11. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201]
Federally Enforceable Through Title V Permit
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-610-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

35,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. Ethanol content of wine stored in this tank shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The daily wine storage throughput of this tank shall not exceed 35,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The annual wine storage throughput of this tank, calculated on a 12 month rolling basis, shall not exceed 350,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The permittee shall record, on a weekly basis, the total gallons of wine stored in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
8. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
9. The permittee shall maintain records of the calculated 12 month rolling wine storage throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
10. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-610-2 : Aug 29 2016 8:30AM -- BROWN

11. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201]
Federally Enforceable Through Title V Permit
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

DRAFT

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-611-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

35,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. Ethanol content of wine stored in this tank shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The daily wine storage throughput of this tank shall not exceed 35,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The annual wine storage throughput of this tank, calculated on a 12 month rolling basis, shall not exceed 350,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The permittee shall record, on a weekly basis, the total gallons of wine stored in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
8. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
9. The permittee shall maintain records of the calculated 12 month rolling wine storage throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
10. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-611-2 : Aug 29 2016 8:30AM -- BROWN

11. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201]
Federally Enforceable Through Title V Permit
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-612-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

35,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. Ethanol content of wine stored in this tank shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The daily wine storage throughput of this tank shall not exceed 35,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The annual wine storage throughput of this tank, calculated on a 12 month rolling basis, shall not exceed 350,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The permittee shall record, on a weekly basis, the total gallons of wine stored in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
8. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
9. The permittee shall maintain records of the calculated 12 month rolling wine storage throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
10. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-612-2 : Aug 29 2016 8:30AM -- BROWN

11. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201]
Federally Enforceable Through Title V Permit
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-613-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

35,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. Ethanol content of wine stored in this tank shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The daily wine storage throughput of this tank shall not exceed 35,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The annual wine storage throughput of this tank, calculated on a 12 month rolling basis, shall not exceed 350,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The permittee shall record, on a weekly basis, the total gallons of wine stored in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
8. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
9. The permittee shall maintain records of the calculated 12 month rolling wine storage throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
10. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-613-2 : Aug 29 2016 8:30AM -- BROWN

11. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201]
Federally Enforceable Through Title V Permit
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-614-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

35,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. Ethanol content of wine stored in this tank shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The daily wine storage throughput of this tank shall not exceed 35,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The annual wine storage throughput of this tank, calculated on a 12 month rolling basis, shall not exceed 350,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The permittee shall record, on a weekly basis, the total gallons of wine stored in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
8. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
9. The permittee shall maintain records of the calculated 12 month rolling wine storage throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
10. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-614-2 : Aug 29 2016 8:30AM -- BROWN

11. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201]
Federally Enforceable Through Title V Permit
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-615-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

35,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. Ethanol content of wine stored in this tank shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The daily wine storage throughput of this tank shall not exceed 35,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The annual wine storage throughput of this tank, calculated on a 12 month rolling basis, shall not exceed 350,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The permittee shall record, on a weekly basis, the total gallons of wine stored in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
8. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
9. The permittee shall maintain records of the calculated 12 month rolling wine storage throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
10. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-615-2 : Aug 29 2016 8:30AM -- BROWN

11. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201]
Federally Enforceable Through Title V Permit
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-616-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

35,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. Ethanol content of wine stored in this tank shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The daily wine storage throughput of this tank shall not exceed 35,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The annual wine storage throughput of this tank, calculated on a 12 month rolling basis, shall not exceed 350,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The permittee shall record, on a weekly basis, the total gallons of wine stored in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
8. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
9. The permittee shall maintain records of the calculated 12 month rolling wine storage throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
10. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-616-2 : Aug 29 2016 8:30AM -- BROWN

11. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201]
Federally Enforceable Through Title V Permit
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-617-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

105,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH
PRESSURE/VACUUM RELIEF VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. Ethanol content of wine stored in this tank shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The daily wine storage throughput of this tank shall not exceed 105,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The annual wine storage throughput of this tank, calculated on a 12 month rolling basis, shall not exceed 2,100,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The permittee shall record, on a weekly basis, the total gallons of wine stored in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
8. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
9. The permittee shall maintain records of the calculated 12 month rolling wine storage throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
10. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-617-2 : Aug 29 2016 8:30AM -- BROWN

11. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201]
Federally Enforceable Through Title V Permit
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-618-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

105,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH
PRESSURE/VACUUM RELIEF VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. Ethanol content of wine stored in this tank shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The daily wine storage throughput of this tank shall not exceed 105,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The annual wine storage throughput of this tank, calculated on a 12 month rolling basis, shall not exceed 2,100,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The permittee shall record, on a weekly basis, the total gallons of wine stored in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
8. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
9. The permittee shall maintain records of the calculated 12 month rolling wine storage throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
10. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-618-2 : Aug 29 2016 8:30AM -- BROWN

11. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201]
Federally Enforceable Through Title V Permit
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-619-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

105,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH
PRESSURE/VACUUM RELIEF VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. Ethanol content of wine stored in this tank shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The daily wine storage throughput of this tank shall not exceed 105,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The annual wine storage throughput of this tank, calculated on a 12 month rolling basis, shall not exceed 2,100,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The permittee shall record, on a weekly basis, the total gallons of wine stored in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
8. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
9. The permittee shall maintain records of the calculated 12 month rolling wine storage throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
10. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-619-2 : Aug 29 2016 8:30AM -- BROWN

11. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201]
Federally Enforceable Through Title V Permit
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

DRAFT

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-620-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

105,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH
PRESSURE/VACUUM RELIEF VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. Ethanol content of wine stored in this tank shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The daily wine storage throughput of this tank shall not exceed 105,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The annual wine storage throughput of this tank, calculated on a 12 month rolling basis, shall not exceed 2,100,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The permittee shall record, on a weekly basis, the total gallons of wine stored in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
8. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
9. The permittee shall maintain records of the calculated 12 month rolling wine storage throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
10. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-620-2 : Aug 29 2016 8:30AM -- BROWN

11. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201]
Federally Enforceable Through Title V Permit
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

DRAFT

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-621-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

105,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH
PRESSURE/VACUUM RELIEF VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. Ethanol content of wine stored in this tank shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The daily wine storage throughput of this tank shall not exceed 105,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The annual wine storage throughput of this tank, calculated on a 12 month rolling basis, shall not exceed 2,100,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The permittee shall record, on a weekly basis, the total gallons of wine stored in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
8. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
9. The permittee shall maintain records of the calculated 12 month rolling wine storage throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
10. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-621-2 : Aug 29 2016 8:30AM -- BROWN

11. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201]
Federally Enforceable Through Title V Permit
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-622-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

105,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH
PRESSURE/VACUUM RELIEF VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. Ethanol content of wine stored in this tank shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The daily wine storage throughput of this tank shall not exceed 105,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The annual wine storage throughput of this tank, calculated on a 12 month rolling basis, shall not exceed 2,100,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The permittee shall record, on a weekly basis, the total gallons of wine stored in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
8. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
9. The permittee shall maintain records of the calculated 12 month rolling wine storage throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
10. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-622-2 : Aug 29 2016 8:30AM -- BROWN

11. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201]
Federally Enforceable Through Title V Permit
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

DRAFT

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-623-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

105,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH
PRESSURE/VACUUM RELIEF VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. Ethanol content of wine stored in this tank shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The daily wine storage throughput of this tank shall not exceed 105,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The annual wine storage throughput of this tank, calculated on a 12 month rolling basis, shall not exceed 2,100,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The permittee shall record, on a weekly basis, the total gallons of wine stored in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
8. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
9. The permittee shall maintain records of the calculated 12 month rolling wine storage throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
10. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-623-2 : Aug 29 2016 8:30AM -- BROWN

11. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201]
Federally Enforceable Through Title V Permit
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

DRAFT

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-624-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

105,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH
PRESSURE/VACUUM RELIEF VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. Ethanol content of wine stored in this tank shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The daily wine storage throughput of this tank shall not exceed 105,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The annual wine storage throughput of this tank, calculated on a 12 month rolling basis, shall not exceed 2,100,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The permittee shall record, on a weekly basis, the total gallons of wine stored in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
8. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
9. The permittee shall maintain records of the calculated 12 month rolling wine storage throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
10. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-624-2 : Aug 29 2016 8:30AM -- BROWN

11. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201]
Federally Enforceable Through Title V Permit
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-625-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

105,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH
PRESSURE/VACUUM RELIEF VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. Ethanol content of wine stored in this tank shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The daily wine storage throughput of this tank shall not exceed 105,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The annual wine storage throughput of this tank, calculated on a 12 month rolling basis, shall not exceed 2,100,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The permittee shall record, on a weekly basis, the total gallons of wine stored in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
8. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
9. The permittee shall maintain records of the calculated 12 month rolling wine storage throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
10. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-625-2 : Aug 29 2016 8:30AM -- BROWN

11. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201]
Federally Enforceable Through Title V Permit
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-626-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

105,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. Ethanol content of wine stored in this tank shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The daily wine storage throughput of this tank shall not exceed 105,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The annual wine storage throughput of this tank, calculated on a 12 month rolling basis, shall not exceed 2,100,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The permittee shall record, on a weekly basis, the total gallons of wine stored in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
8. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
9. The permittee shall maintain records of the calculated 12 month rolling wine storage throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
10. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-626-2 : Aug 29 2016 8:30AM -- BROWN

11. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201]
Federally Enforceable Through Title V Permit
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

DRAFT

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-627-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

105,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH
PRESSURE/VACUUM RELIEF VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. Ethanol content of wine stored in this tank shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The daily wine storage throughput of this tank shall not exceed 105,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The annual wine storage throughput of this tank, calculated on a 12 month rolling basis, shall not exceed 2,100,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The permittee shall record, on a weekly basis, the total gallons of wine stored in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
8. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
9. The permittee shall maintain records of the calculated 12 month rolling wine storage throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
10. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-627-2 : Aug 29 2016 8:30AM -- BROWN

11. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201]
Federally Enforceable Through Title V Permit
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-628-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

105,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH
PRESSURE/VACUUM RELIEF VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. Ethanol content of wine stored in this tank shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The daily wine storage throughput of this tank shall not exceed 105,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The annual wine storage throughput of this tank, calculated on a 12 month rolling basis, shall not exceed 2,100,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The permittee shall record, on a weekly basis, the total gallons of wine stored in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
8. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
9. The permittee shall maintain records of the calculated 12 month rolling wine storage throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
10. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-628-2 : Aug 29 2016 8:30AM -- BROWN

11. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201]
Federally Enforceable Through Title V Permit
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-629-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

105,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH
PRESSURE/VACUUM RELIEF VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. Ethanol content of wine stored in this tank shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The daily wine storage throughput of this tank shall not exceed 105,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The annual wine storage throughput of this tank, calculated on a 12 month rolling basis, shall not exceed 2,100,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The permittee shall record, on a weekly basis, the total gallons of wine stored in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
8. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
9. The permittee shall maintain records of the calculated 12 month rolling wine storage throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
10. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-629-2 : Aug 29 2016 8:30AM -- BROWN

11. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201]
Federally Enforceable Through Title V Permit
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

DRAFT

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-630-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

105,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH
PRESSURE/VACUUM RELIEF VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. Ethanol content of wine stored in this tank shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The daily wine storage throughput of this tank shall not exceed 105,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The annual wine storage throughput of this tank, calculated on a 12 month rolling basis, shall not exceed 2,100,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The permittee shall record, on a weekly basis, the total gallons of wine stored in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
8. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
9. The permittee shall maintain records of the calculated 12 month rolling wine storage throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
10. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-630-2 : Aug 29 2016 8:30AM -- BROWN

11. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201]
Federally Enforceable Through Title V Permit
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-631-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

105,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH
PRESSURE/VACUUM RELIEF VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. Ethanol content of wine stored in this tank shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The daily wine storage throughput of this tank shall not exceed 105,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The annual wine storage throughput of this tank, calculated on a 12 month rolling basis, shall not exceed 2,100,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The permittee shall record, on a weekly basis, the total gallons of wine stored in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
8. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
9. The permittee shall maintain records of the calculated 12 month rolling wine storage throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
10. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-631-2 : Aug 29 2016 8:30AM -- BROWN

11. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201]
Federally Enforceable Through Title V Permit
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

DRAFT

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-632-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

105,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH
PRESSURE/VACUUM RELIEF VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. Ethanol content of wine stored in this tank shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The daily wine storage throughput of this tank shall not exceed 105,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The annual wine storage throughput of this tank, calculated on a 12 month rolling basis, shall not exceed 2,100,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The permittee shall record, on a weekly basis, the total gallons of wine stored in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
8. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
9. The permittee shall maintain records of the calculated 12 month rolling wine storage throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
10. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-632-2 : Aug 29 2016 8:30AM -- BROWN

11. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201]
Federally Enforceable Through Title V Permit
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-633-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

105,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH
PRESSURE/VACUUM RELIEF VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. Ethanol content of wine stored in this tank shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The daily wine storage throughput of this tank shall not exceed 105,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The annual wine storage throughput of this tank, calculated on a 12 month rolling basis, shall not exceed 2,100,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The permittee shall record, on a weekly basis, the total gallons of wine stored in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
8. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
9. The permittee shall maintain records of the calculated 12 month rolling wine storage throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
10. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-633-2 : Aug 29 2016 8:30AM -- BROWN

11. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201]
Federally Enforceable Through Title V Permit
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-634-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

105,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH
PRESSURE/VACUUM RELIEF VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. Ethanol content of wine stored in this tank shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The daily wine storage throughput of this tank shall not exceed 105,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The annual wine storage throughput of this tank, calculated on a 12 month rolling basis, shall not exceed 2,100,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The permittee shall record, on a weekly basis, the total gallons of wine stored in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
8. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
9. The permittee shall maintain records of the calculated 12 month rolling wine storage throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
10. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-634-2 : Aug 29 2016 8:30AM -- BROWN

11. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201]
Federally Enforceable Through Title V Permit
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-635-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

105,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH
PRESSURE/VACUUM RELIEF VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. Ethanol content of wine stored in this tank shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The daily wine storage throughput of this tank shall not exceed 105,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The annual wine storage throughput of this tank, calculated on a 12 month rolling basis, shall not exceed 2,100,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The permittee shall record, on a weekly basis, the total gallons of wine stored in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
8. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
9. The permittee shall maintain records of the calculated 12 month rolling wine storage throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
10. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-635-2 : Aug 29 2016 8:30AM -- BROWN

11. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201]
Federally Enforceable Through Title V Permit
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-636-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

105,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH
PRESSURE/VACUUM RELIEF VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. Ethanol content of wine stored in this tank shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The daily wine storage throughput of this tank shall not exceed 105,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The annual wine storage throughput of this tank, calculated on a 12 month rolling basis, shall not exceed 2,100,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The permittee shall record, on a weekly basis, the total gallons of wine stored in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
8. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
9. The permittee shall maintain records of the calculated 12 month rolling wine storage throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
10. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-636-2 : Aug 29 2016 8:30AM -- BROWN

11. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201]
Federally Enforceable Through Title V Permit
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-637-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

105,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH
PRESSURE/VACUUM RELIEF VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. Ethanol content of wine stored in this tank shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The daily wine storage throughput of this tank shall not exceed 105,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The annual wine storage throughput of this tank, calculated on a 12 month rolling basis, shall not exceed 2,100,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The permittee shall record, on a weekly basis, the total gallons of wine stored in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
8. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
9. The permittee shall maintain records of the calculated 12 month rolling wine storage throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
10. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-637-2 : Aug 29 2016 8:30AM -- BROWN

11. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201]
Federally Enforceable Through Title V Permit
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

DRAFT

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-638-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

105,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH
PRESSURE/VACUUM RELIEF VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. Ethanol content of wine stored in this tank shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The daily wine storage throughput of this tank shall not exceed 105,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The annual wine storage throughput of this tank, calculated on a 12 month rolling basis, shall not exceed 2,100,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The permittee shall record, on a weekly basis, the total gallons of wine stored in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
8. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
9. The permittee shall maintain records of the calculated 12 month rolling wine storage throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
10. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-638-2 : Aug 29 2016 8:30AM -- BROWN

11. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201]
Federally Enforceable Through Title V Permit
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-639-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

105,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH
PRESSURE/VACUUM RELIEF VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. Ethanol content of wine stored in this tank shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The daily wine storage throughput of this tank shall not exceed 105,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The annual wine storage throughput of this tank, calculated on a 12 month rolling basis, shall not exceed 2,100,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The permittee shall record, on a weekly basis, the total gallons of wine stored in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
8. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
9. The permittee shall maintain records of the calculated 12 month rolling wine storage throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
10. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-639-2 : Aug 29 2016 8:30AM -- BROWN

11. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201]
Federally Enforceable Through Title V Permit
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-640-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

105,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH
PRESSURE/VACUUM RELIEF VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. Ethanol content of wine stored in this tank shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The daily wine storage throughput of this tank shall not exceed 105,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The annual wine storage throughput of this tank, calculated on a 12 month rolling basis, shall not exceed 2,100,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The permittee shall record, on a weekly basis, the total gallons of wine stored in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
8. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
9. The permittee shall maintain records of the calculated 12 month rolling wine storage throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
10. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-640-2 : Aug 29 2016 8:30AM -- BROWN

11. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201]
Federally Enforceable Through Title V Permit
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-641-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

105,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH
PRESSURE/VACUUM RELIEF VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. Ethanol content of wine stored in this tank shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The daily wine storage throughput of this tank shall not exceed 105,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The annual wine storage throughput of this tank, calculated on a 12 month rolling basis, shall not exceed 2,100,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The permittee shall record, on a weekly basis, the total gallons of wine stored in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
8. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
9. The permittee shall maintain records of the calculated 12 month rolling wine storage throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
10. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-641-2 : Aug 29 2016 8:30AM -- BROWN

11. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201]
Federally Enforceable Through Title V Permit
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

DRAFT

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-642-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

105,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH
PRESSURE/VACUUM RELIEF VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. Ethanol content of wine stored in this tank shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The daily wine storage throughput of this tank shall not exceed 105,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The annual wine storage throughput of this tank, calculated on a 12 month rolling basis, shall not exceed 2,100,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The permittee shall record, on a weekly basis, the total gallons of wine stored in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
8. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
9. The permittee shall maintain records of the calculated 12 month rolling wine storage throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
10. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-642-2 : Aug 29 2016 8:30AM -- BROWN

11. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201]
Federally Enforceable Through Title V Permit
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-643-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

105,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH
PRESSURE/VACUUM RELIEF VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. Ethanol content of wine stored in this tank shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The daily wine storage throughput of this tank shall not exceed 105,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The annual wine storage throughput of this tank, calculated on a 12 month rolling basis, shall not exceed 2,100,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The permittee shall record, on a weekly basis, the total gallons of wine stored in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
8. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
9. The permittee shall maintain records of the calculated 12 month rolling wine storage throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
10. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-643-2 : Aug 29 2016 8:30AM -- BROWN

11. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201]
Federally Enforceable Through Title V Permit
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-644-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

105,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH
PRESSURE/VACUUM RELIEF VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. Ethanol content of wine stored in this tank shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The daily wine storage throughput of this tank shall not exceed 105,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The annual wine storage throughput of this tank, calculated on a 12 month rolling basis, shall not exceed 2,100,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The permittee shall record, on a weekly basis, the total gallons of wine stored in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
8. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
9. The permittee shall maintain records of the calculated 12 month rolling wine storage throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
10. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-644-2 : Aug 29 2016 8:30AM -- BROWN

11. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201]
Federally Enforceable Through Title V Permit
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-645-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

215,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WHITE WINE FERMENTATION AND WINE STORAGE TANK
EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95oF, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. Ethanol content of wine stored in this tank shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The daily wine storage throughput of this tank shall not exceed 215,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual wine storage throughput of this tank, calculated on a 12 month rolling basis, shall not exceed 4,300,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions rate for wine fermentation shall not exceed 1.62 pounds per 1,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 1.6 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons). [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from both wine fermentation and wine storage in this tank, calculated on a 12 month rolling basis, shall not exceed 1,617 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
11. When this tank is used for wine storage, the permittee shall record, on a weekly basis, the total gallons of wine stored in the tank and the maximum temperature of the stored wine. [District Rule 4694] 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. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
13. The permittee shall maintain records of the calculated 12 month rolling wine storage throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and any fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume and ethanol concentration of each wine movement; and the calculated 12 month rolling VOC emission rate (lb-VOC per 12 month rolling period, calculated monthly). [District Rules 1070, 2201, 4694] Federally Enforceable Through Title V Permit
16. If the emissions or throughput calculated for any rolling 12-month period exceeds the annual emissions or throughput limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emission or throughput limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions and throughput are below the annual emissions and throughput limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
17. Records shall be maintained that demonstrate that date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-646-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

215,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WHITE WINE FERMENTATION AND WINE STORAGE TANK
EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95oF, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. Ethanol content of wine stored in this tank shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The daily wine storage throughput of this tank shall not exceed 215,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual wine storage throughput of this tank, calculated on a 12 month rolling basis, shall not exceed 4,300,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions rate for wine fermentation shall not exceed 1.62 pounds per 1,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 1.6 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons). [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from both wine fermentation and wine storage in this tank, calculated on a 12 month rolling basis, shall not exceed 1,617 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
11. When this tank is used for wine storage, the permittee shall record, on a weekly basis, the total gallons of wine stored in the tank and the maximum temperature of the stored wine. [District Rule 4694] 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. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
13. The permittee shall maintain records of the calculated 12 month rolling wine storage throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and any fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume and ethanol concentration of each wine movement; and the calculated 12 month rolling VOC emission rate (lb-VOC per 12 month rolling period, calculated monthly). [District Rules 1070, 2201, 4694] Federally Enforceable Through Title V Permit
16. If the emissions or throughput calculated for any rolling 12-month period exceeds the annual emissions or throughput limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emission or throughput limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions and throughput are below the annual emissions and throughput limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
17. Records shall be maintained that demonstrate that date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-647-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

215,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WHITE WINE FERMENTATION AND WINE STORAGE TANK
EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95oF, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. Ethanol content of wine stored in this tank shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The daily wine storage throughput of this tank shall not exceed 215,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual wine storage throughput of this tank, calculated on a 12 month rolling basis, shall not exceed 4,300,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions rate for wine fermentation shall not exceed 1.62 pounds per 1,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 1.6 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons). [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from both wine fermentation and wine storage in this tank, calculated on a 12 month rolling basis, shall not exceed 1,617 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
11. When this tank is used for wine storage, the permittee shall record, on a weekly basis, the total gallons of wine stored in the tank and the maximum temperature of the stored wine. [District Rule 4694] 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. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
13. The permittee shall maintain records of the calculated 12 month rolling wine storage throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and any fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume and ethanol concentration of each wine movement; and the calculated 12 month rolling VOC emission rate (lb-VOC per 12 month rolling period, calculated monthly). [District Rules 1070, 2201, 4694] Federally Enforceable Through Title V Permit
16. If the emissions or throughput calculated for any rolling 12-month period exceeds the annual emissions or throughput limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emission or throughput limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions and throughput are below the annual emissions and throughput limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
17. Records shall be maintained that demonstrate that date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-648-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

215,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WHITE WINE FERMENTATION AND WINE STORAGE TANK
EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95oF, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. Ethanol content of wine stored in this tank shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The daily wine storage throughput of this tank shall not exceed 215,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual wine storage throughput of this tank, calculated on a 12 month rolling basis, shall not exceed 4,300,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions rate for wine fermentation shall not exceed 1.62 pounds per 1,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 1.6 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons). [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from both wine fermentation and wine storage in this tank, calculated on a 12 month rolling basis, shall not exceed 1,617 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
11. When this tank is used for wine storage, the permittee shall record, on a weekly basis, the total gallons of wine stored in the tank and the maximum temperature of the stored wine. [District Rule 4694] 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. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
13. The permittee shall maintain records of the calculated 12 month rolling wine storage throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and any fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume and ethanol concentration of each wine movement; and the calculated 12 month rolling VOC emission rate (lb-VOC per 12 month rolling period, calculated monthly). [District Rules 1070, 2201, 4694] Federally Enforceable Through Title V Permit
16. If the emissions or throughput calculated for any rolling 12-month period exceeds the annual emissions or throughput limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emission or throughput limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions and throughput are below the annual emissions and throughput limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
17. Records shall be maintained that demonstrate that date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-649-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

215,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WHITE WINE FERMENTATION AND WINE STORAGE TANK
EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95oF, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. Ethanol content of wine stored in this tank shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The daily wine storage throughput of this tank shall not exceed 215,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual wine storage throughput of this tank, calculated on a 12 month rolling basis, shall not exceed 4,300,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions rate for wine fermentation shall not exceed 1.62 pounds per 1,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 1.6 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons). [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from both wine fermentation and wine storage in this tank, calculated on a 12 month rolling basis, shall not exceed 1,617 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
11. When this tank is used for wine storage, the permittee shall record, on a weekly basis, the total gallons of wine stored in the tank and the maximum temperature of the stored wine. [District Rule 4694] 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. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
13. The permittee shall maintain records of the calculated 12 month rolling wine storage throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and any fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume and ethanol concentration of each wine movement; and the calculated 12 month rolling VOC emission rate (lb-VOC per 12 month rolling period, calculated monthly). [District Rules 1070, 2201, 4694] Federally Enforceable Through Title V Permit
16. If the emissions or throughput calculated for any rolling 12-month period exceeds the annual emissions or throughput limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emission or throughput limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions and throughput are below the annual emissions and throughput limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
17. Records shall be maintained that demonstrate that date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-650-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

215,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WHITE WINE FERMENTATION AND WINE STORAGE TANK
EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95oF, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. Ethanol content of wine stored in this tank shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The daily wine storage throughput of this tank shall not exceed 215,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual wine storage throughput of this tank, calculated on a 12 month rolling basis, shall not exceed 4,300,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions rate for wine fermentation shall not exceed 1.62 pounds per 1,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 1.6 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons). [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from both wine fermentation and wine storage in this tank, calculated on a 12 month rolling basis, shall not exceed 1,617 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
11. When this tank is used for wine storage, the permittee shall record, on a weekly basis, the total gallons of wine stored in the tank and the maximum temperature of the stored wine. [District Rule 4694] 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. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
13. The permittee shall maintain records of the calculated 12 month rolling wine storage throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and any fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume and ethanol concentration of each wine movement; and the calculated 12 month rolling VOC emission rate (lb-VOC per 12 month rolling period, calculated monthly). [District Rules 1070, 2201, 4694] Federally Enforceable Through Title V Permit
16. If the emissions or throughput calculated for any rolling 12-month period exceeds the annual emissions or throughput limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emission or throughput limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions and throughput are below the annual emissions and throughput limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
17. Records shall be maintained that demonstrate that date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-651-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

215,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WHITE WINE FERMENTATION AND WINE STORAGE TANK
EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95oF, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. Ethanol content of wine stored in this tank shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The daily wine storage throughput of this tank shall not exceed 215,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual wine storage throughput of this tank, calculated on a 12 month rolling basis, shall not exceed 4,300,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions rate for wine fermentation shall not exceed 1.62 pounds per 1,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 1.6 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons). [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from both wine fermentation and wine storage in this tank, calculated on a 12 month rolling basis, shall not exceed 1,617 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
11. When this tank is used for wine storage, the permittee shall record, on a weekly basis, the total gallons of wine stored in the tank and the maximum temperature of the stored wine. [District Rule 4694] 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. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
13. The permittee shall maintain records of the calculated 12 month rolling wine storage throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and any fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume and ethanol concentration of each wine movement; and the calculated 12 month rolling VOC emission rate (lb-VOC per 12 month rolling period, calculated monthly). [District Rules 1070, 2201, 4694] Federally Enforceable Through Title V Permit
16. If the emissions or throughput calculated for any rolling 12-month period exceeds the annual emissions or throughput limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emission or throughput limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions and throughput are below the annual emissions and throughput limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
17. Records shall be maintained that demonstrate that date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-652-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

215,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WHITE WINE FERMENTATION AND WINE STORAGE TANK
EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95oF, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. Ethanol content of wine stored in this tank shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The daily wine storage throughput of this tank shall not exceed 215,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual wine storage throughput of this tank, calculated on a 12 month rolling basis, shall not exceed 4,300,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions rate for wine fermentation shall not exceed 1.62 pounds per 1,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 1.6 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons). [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from both wine fermentation and wine storage in this tank, calculated on a 12 month rolling basis, shall not exceed 1,617 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
11. When this tank is used for wine storage, the permittee shall record, on a weekly basis, the total gallons of wine stored in the tank and the maximum temperature of the stored wine. [District Rule 4694] 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. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
13. The permittee shall maintain records of the calculated 12 month rolling wine storage throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and any fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume and ethanol concentration of each wine movement; and the calculated 12 month rolling VOC emission rate (lb-VOC per 12 month rolling period, calculated monthly). [District Rules 1070, 2201, 4694] Federally Enforceable Through Title V Permit
16. If the emissions or throughput calculated for any rolling 12-month period exceeds the annual emissions or throughput limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emission or throughput limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions and throughput are below the annual emissions and throughput limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
17. Records shall be maintained that demonstrate that date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-653-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

215,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WHITE WINE FERMENTATION AND WINE STORAGE TANK
EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95oF, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. Ethanol content of wine stored in this tank shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The daily wine storage throughput of this tank shall not exceed 215,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual wine storage throughput of this tank, calculated on a 12 month rolling basis, shall not exceed 4,300,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions rate for wine fermentation shall not exceed 1.62 pounds per 1,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 1.6 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons). [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from both wine fermentation and wine storage in this tank, calculated on a 12 month rolling basis, shall not exceed 1,617 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
11. When this tank is used for wine storage, the permittee shall record, on a weekly basis, the total gallons of wine stored in the tank and the maximum temperature of the stored wine. [District Rule 4694] 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. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
13. The permittee shall maintain records of the calculated 12 month rolling wine storage throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and any fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume and ethanol concentration of each wine movement; and the calculated 12 month rolling VOC emission rate (lb-VOC per 12 month rolling period, calculated monthly). [District Rules 1070, 2201, 4694] Federally Enforceable Through Title V Permit
16. If the emissions or throughput calculated for any rolling 12-month period exceeds the annual emissions or throughput limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emission or throughput limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions and throughput are below the annual emissions and throughput limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
17. Records shall be maintained that demonstrate that date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-654-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

215,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WHITE WINE FERMENTATION AND WINE STORAGE TANK
EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95oF, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. Ethanol content of wine stored in this tank shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The daily wine storage throughput of this tank shall not exceed 215,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual wine storage throughput of this tank, calculated on a 12 month rolling basis, shall not exceed 4,300,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions rate for wine fermentation shall not exceed 1.62 pounds per 1,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 1.6 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons). [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from both wine fermentation and wine storage in this tank, calculated on a 12 month rolling basis, shall not exceed 1,617 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
11. When this tank is used for wine storage, the permittee shall record, on a weekly basis, the total gallons of wine stored in the tank and the maximum temperature of the stored wine. [District Rule 4694] 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. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
13. The permittee shall maintain records of the calculated 12 month rolling wine storage throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and any fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume and ethanol concentration of each wine movement; and the calculated 12 month rolling VOC emission rate (lb-VOC per 12 month rolling period, calculated monthly). [District Rules 1070, 2201, 4694] Federally Enforceable Through Title V Permit
16. If the emissions or throughput calculated for any rolling 12-month period exceeds the annual emissions or throughput limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emission or throughput limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions and throughput are below the annual emissions and throughput limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
17. Records shall be maintained that demonstrate that date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-655-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

215,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WHITE WINE FERMENTATION AND WINE STORAGE TANK
EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95oF, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. Ethanol content of wine stored in this tank shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The daily wine storage throughput of this tank shall not exceed 215,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual wine storage throughput of this tank, calculated on a 12 month rolling basis, shall not exceed 4,300,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions rate for wine fermentation shall not exceed 1.62 pounds per 1,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 1.6 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons). [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from both wine fermentation and wine storage in this tank, calculated on a 12 month rolling basis, shall not exceed 1,617 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
11. When this tank is used for wine storage, the permittee shall record, on a weekly basis, the total gallons of wine stored in the tank and the maximum temperature of the stored wine. [District Rule 4694] 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. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
13. The permittee shall maintain records of the calculated 12 month rolling wine storage throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and any fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume and ethanol concentration of each wine movement; and the calculated 12 month rolling VOC emission rate (lb-VOC per 12 month rolling period, calculated monthly). [District Rules 1070, 2201, 4694] Federally Enforceable Through Title V Permit
16. If the emissions or throughput calculated for any rolling 12-month period exceeds the annual emissions or throughput limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emission or throughput limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions and throughput are below the annual emissions and throughput limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
17. Records shall be maintained that demonstrate that date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-656-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

215,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WHITE WINE FERMENTATION AND WINE STORAGE TANK
EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95oF, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. Ethanol content of wine stored in this tank shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The daily wine storage throughput of this tank shall not exceed 215,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual wine storage throughput of this tank, calculated on a 12 month rolling basis, shall not exceed 4,300,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions rate for wine fermentation shall not exceed 1.62 pounds per 1,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 1.6 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons). [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from both wine fermentation and wine storage in this tank, calculated on a 12 month rolling basis, shall not exceed 1,617 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
11. When this tank is used for wine storage, the permittee shall record, on a weekly basis, the total gallons of wine stored in the tank and the maximum temperature of the stored wine. [District Rule 4694] 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. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
13. The permittee shall maintain records of the calculated 12 month rolling wine storage throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and any fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume and ethanol concentration of each wine movement; and the calculated 12 month rolling VOC emission rate (lb-VOC per 12 month rolling period, calculated monthly). [District Rules 1070, 2201, 4694] Federally Enforceable Through Title V Permit
16. If the emissions or throughput calculated for any rolling 12-month period exceeds the annual emissions or throughput limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emission or throughput limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions and throughput are below the annual emissions and throughput limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
17. Records shall be maintained that demonstrate that date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-657-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

215,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WHITE WINE FERMENTATION AND WINE STORAGE TANK
EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95oF, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. Ethanol content of wine stored in this tank shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The daily wine storage throughput of this tank shall not exceed 215,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual wine storage throughput of this tank, calculated on a 12 month rolling basis, shall not exceed 4,300,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions rate for wine fermentation shall not exceed 1.62 pounds per 1,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 1.6 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons). [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from both wine fermentation and wine storage in this tank, calculated on a 12 month rolling basis, shall not exceed 1,617 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
11. When this tank is used for wine storage, the permittee shall record, on a weekly basis, the total gallons of wine stored in the tank and the maximum temperature of the stored wine. [District Rule 4694] 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. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
13. The permittee shall maintain records of the calculated 12 month rolling wine storage throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and any fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume and ethanol concentration of each wine movement; and the calculated 12 month rolling VOC emission rate (lb-VOC per 12 month rolling period, calculated monthly). [District Rules 1070, 2201, 4694] Federally Enforceable Through Title V Permit
16. If the emissions or throughput calculated for any rolling 12-month period exceeds the annual emissions or throughput limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emission or throughput limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions and throughput are below the annual emissions and throughput limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
17. Records shall be maintained that demonstrate that date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-658-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

215,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WHITE WINE FERMENTATION AND WINE STORAGE TANK
EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95oF, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. Ethanol content of wine stored in this tank shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The daily wine storage throughput of this tank shall not exceed 215,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual wine storage throughput of this tank, calculated on a 12 month rolling basis, shall not exceed 4,300,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions rate for wine fermentation shall not exceed 1.62 pounds per 1,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 1.6 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons). [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from both wine fermentation and wine storage in this tank, calculated on a 12 month rolling basis, shall not exceed 1,617 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
11. When this tank is used for wine storage, the permittee shall record, on a weekly basis, the total gallons of wine stored in the tank and the maximum temperature of the stored wine. [District Rule 4694] 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. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
13. The permittee shall maintain records of the calculated 12 month rolling wine storage throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and any fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume and ethanol concentration of each wine movement; and the calculated 12 month rolling VOC emission rate (lb-VOC per 12 month rolling period, calculated monthly). [District Rules 1070, 2201, 4694] Federally Enforceable Through Title V Permit
16. If the emissions or throughput calculated for any rolling 12-month period exceeds the annual emissions or throughput limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emission or throughput limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions and throughput are below the annual emissions and throughput limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
17. Records shall be maintained that demonstrate that date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-659-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

215,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WHITE WINE FERMENTATION AND WINE STORAGE TANK
EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95oF, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. Ethanol content of wine stored in this tank shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The daily wine storage throughput of this tank shall not exceed 215,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual wine storage throughput of this tank, calculated on a 12 month rolling basis, shall not exceed 4,300,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions rate for wine fermentation shall not exceed 1.62 pounds per 1,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 1.6 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons). [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from both wine fermentation and wine storage in this tank, calculated on a 12 month rolling basis, shall not exceed 1,617 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
11. When this tank is used for wine storage, the permittee shall record, on a weekly basis, the total gallons of wine stored in the tank and the maximum temperature of the stored wine. [District Rule 4694] 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. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
13. The permittee shall maintain records of the calculated 12 month rolling wine storage throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and any fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume and ethanol concentration of each wine movement; and the calculated 12 month rolling VOC emission rate (lb-VOC per 12 month rolling period, calculated monthly). [District Rules 1070, 2201, 4694] Federally Enforceable Through Title V Permit
16. If the emissions or throughput calculated for any rolling 12-month period exceeds the annual emissions or throughput limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emission or throughput limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions and throughput are below the annual emissions and throughput limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
17. Records shall be maintained that demonstrate that date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-660-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

215,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WHITE WINE FERMENTATION AND WINE STORAGE TANK
EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95oF, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. Ethanol content of wine stored in this tank shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The daily wine storage throughput of this tank shall not exceed 215,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual wine storage throughput of this tank, calculated on a 12 month rolling basis, shall not exceed 4,300,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions rate for wine fermentation shall not exceed 1.62 pounds per 1,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 1.6 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons). [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from both wine fermentation and wine storage in this tank, calculated on a 12 month rolling basis, shall not exceed 1,617 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
11. When this tank is used for wine storage, the permittee shall record, on a weekly basis, the total gallons of wine stored in the tank and the maximum temperature of the stored wine. [District Rule 4694] 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. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
13. The permittee shall maintain records of the calculated 12 month rolling wine storage throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and any fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume and ethanol concentration of each wine movement; and the calculated 12 month rolling VOC emission rate (lb-VOC per 12 month rolling period, calculated monthly). [District Rules 1070, 2201, 4694] Federally Enforceable Through Title V Permit
16. If the emissions or throughput calculated for any rolling 12-month period exceeds the annual emissions or throughput limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emission or throughput limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions and throughput are below the annual emissions and throughput limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
17. Records shall be maintained that demonstrate that date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-662-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

35,000 GALLON NOMINAL (35,184 GALLON GAUGE) INSULATED STAINLESS STEEL WINE STORAGE TANK (TANK 319) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The maximum wine storage throughput in this tank shall not exceed 35,000 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank, calculated on a twelve month rolling basis, shall not exceed 175,000 gallons per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage in this tank, calculated on a twelve month rolling basis, shall not exceed 25 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
9. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
10. The operator shall maintain records of the calculated 12 month rolling wine ethanol content and storage throughput rate (ethanol percentage by volume and gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

11. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
12. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
13. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

DRAFT

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-663-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

35,000 GALLON NOMINAL (35,184 GALLON GAUGE) INSULATED STAINLESS STEEL WINE STORAGE TANK (TANK 320) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The maximum wine storage throughput in this tank shall not exceed 35,000 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank, calculated on a twelve month rolling basis, shall not exceed 175,000 gallons per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage in this tank, calculated on a twelve month rolling basis, shall not exceed 25 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
9. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
10. The operator shall maintain records of the calculated 12 month rolling wine ethanol content and storage throughput rate (ethanol percentage by volume and gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

11. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
12. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
13. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-664-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

35,000 GALLON NOMINAL (35,184 GALLON GAUGE) INSULATED STAINLESS STEEL WINE STORAGE TANK (TANK 321) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The maximum wine storage throughput in this tank shall not exceed 35,000 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank, calculated on a twelve month rolling basis, shall not exceed 175,000 gallons per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage in this tank, calculated on a twelve month rolling basis, shall not exceed 25 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
9. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
10. The operator shall maintain records of the calculated 12 month rolling wine ethanol content and storage throughput rate (ethanol percentage by volume and gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

11. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
12. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
13. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-665-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

35,000 GALLON NOMINAL (35,184 GALLON GAUGE) INSULATED STAINLESS STEEL WINE STORAGE TANK (TANK 322) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The maximum wine storage throughput in this tank shall not exceed 35,000 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank, calculated on a twelve month rolling basis, shall not exceed 175,000 gallons per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage in this tank, calculated on a twelve month rolling basis, shall not exceed 25 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
9. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
10. The operator shall maintain records of the calculated 12 month rolling wine ethanol content and storage throughput rate (ethanol percentage by volume and gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

11. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
12. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
13. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-666-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

35,000 GALLON NOMINAL (35,184 GALLON GAUGE) INSULATED STAINLESS STEEL WINE STORAGE TANK (TANK 323) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The maximum wine storage throughput in this tank shall not exceed 35,000 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank, calculated on a twelve month rolling basis, shall not exceed 175,000 gallons per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage in this tank, calculated on a twelve month rolling basis, shall not exceed 25 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
9. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
10. The operator shall maintain records of the calculated 12 month rolling wine ethanol content and storage throughput rate (ethanol percentage by volume and gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

11. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
12. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
13. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-667-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

35,000 GALLON NOMINAL (35,184 GALLON GAUGE) INSULATED STAINLESS STEEL WINE STORAGE TANK (TANK 324) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The maximum wine storage throughput in this tank shall not exceed 35,000 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank, calculated on a twelve month rolling basis, shall not exceed 175,000 gallons per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage in this tank, calculated on a twelve month rolling basis, shall not exceed 25 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
9. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
10. The operator shall maintain records of the calculated 12 month rolling wine ethanol content and storage throughput rate (ethanol percentage by volume and gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

11. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
12. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
13. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

DRAFT

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-668-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

35,000 GALLON NOMINAL (35,184 GALLON GAUGE) INSULATED STAINLESS STEEL WINE STORAGE TANK (TANK 325) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The maximum wine storage throughput in this tank shall not exceed 35,000 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank, calculated on a twelve month rolling basis, shall not exceed 175,000 gallons per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage in this tank, calculated on a twelve month rolling basis, shall not exceed 25 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
9. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
10. The operator shall maintain records of the calculated 12 month rolling wine ethanol content and storage throughput rate (ethanol percentage by volume and gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

11. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
12. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
13. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

DRAFT

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-669-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

35,000 GALLON NOMINAL (35,184 GALLON GAUGE) INSULATED STAINLESS STEEL WINE STORAGE TANK (TANK 326) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The maximum wine storage throughput in this tank shall not exceed 35,000 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank, calculated on a twelve month rolling basis, shall not exceed 175,000 gallons per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage in this tank, calculated on a twelve month rolling basis, shall not exceed 25 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
9. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
10. The operator shall maintain records of the calculated 12 month rolling wine ethanol content and storage throughput rate (ethanol percentage by volume and gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

11. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
12. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
13. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-670-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

56,000 GALLON NOMINAL (56,113 GALLON GAUGE) STAINLESS STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 425)

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
2. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall not exceed 3,536 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 2.5 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons) + 6.2 lb-VOC/1,000 gallons x Annual Red Wine Production (in gallons). [District Rule 2201] Federally Enforceable Through Title V Permit
5. The operator shall maintain records of the calculated 12 month rolling wine fermentation throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine throughput rate for fermentation operations (gallons per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
8. If the throughput calculated for any rolling 12-month period exceeds the annual throughput limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput is below the annual throughput limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
9. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-671-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

56,000 GALLON NOMINAL (56,113 GALLON GAUGE) STAINLESS STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 426)

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
2. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall not exceed 3,536 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 2.5 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons) + 6.2 lb-VOC/1,000 gallons x Annual Red Wine Production (in gallons). [District Rule 2201] Federally Enforceable Through Title V Permit
5. The operator shall maintain records of the calculated 12 month rolling wine fermentation throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine throughput rate for fermentation operations (gallons per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
8. If the throughput calculated for any rolling 12-month period exceeds the annual throughput limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput is below the annual throughput limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
9. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-672-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

56,000 GALLON NOMINAL (56,113 GALLON GAUGE) STAINLESS STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 427)

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
2. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall not exceed 3,536 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 2.5 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons) + 6.2 lb-VOC/1,000 gallons x Annual Red Wine Production (in gallons). [District Rule 2201] Federally Enforceable Through Title V Permit
5. The operator shall maintain records of the calculated 12 month rolling wine fermentation throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine throughput rate for fermentation operations (gallons per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
8. If the throughput calculated for any rolling 12-month period exceeds the annual throughput limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput is below the annual throughput limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
9. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-673-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

56,000 GALLON NOMINAL (56,113 GALLON GAUGE) STAINLESS STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 428)

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
2. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall not exceed 3,536 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 2.5 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons) + 6.2 lb-VOC/1,000 gallons x Annual Red Wine Production (in gallons). [District Rule 2201] Federally Enforceable Through Title V Permit
5. The operator shall maintain records of the calculated 12 month rolling wine fermentation throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine throughput rate for fermentation operations (gallons per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
8. If the throughput calculated for any rolling 12-month period exceeds the annual throughput limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput is below the annual throughput limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
9. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-674-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

56,000 GALLON NOMINAL (56,113 GALLON GAUGE) STAINLESS STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 429)

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
2. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall not exceed 3,536 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 2.5 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons) + 6.2 lb-VOC/1,000 gallons x Annual Red Wine Production (in gallons). [District Rule 2201] Federally Enforceable Through Title V Permit
5. The operator shall maintain records of the calculated 12 month rolling wine fermentation throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine throughput rate for fermentation operations (gallons per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
8. If the throughput calculated for any rolling 12-month period exceeds the annual throughput limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput is below the annual throughput limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
9. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-675-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

56,000 GALLON NOMINAL (56,113 GALLON GAUGE) STAINLESS STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 430)

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
2. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall not exceed 3,536 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 2.5 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons) + 6.2 lb-VOC/1,000 gallons x Annual Red Wine Production (in gallons). [District Rule 2201] Federally Enforceable Through Title V Permit
5. The operator shall maintain records of the calculated 12 month rolling wine fermentation throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine throughput rate for fermentation operations (gallons per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
8. If the throughput calculated for any rolling 12-month period exceeds the annual throughput limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput is below the annual throughput limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
9. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-676-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

56,000 GALLON NOMINAL (56,113 GALLON GAUGE) STAINLESS STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 431)

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
2. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall not exceed 3,536 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 2.5 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons) + 6.2 lb-VOC/1,000 gallons x Annual Red Wine Production (in gallons). [District Rule 2201] Federally Enforceable Through Title V Permit
5. The operator shall maintain records of the calculated 12 month rolling wine fermentation throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine throughput rate for fermentation operations (gallons per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
8. If the throughput calculated for any rolling 12-month period exceeds the annual throughput limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput is below the annual throughput limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
9. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-677-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

56,000 GALLON NOMINAL (56,113 GALLON GAUGE) STAINLESS STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 432)

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
2. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall not exceed 3,536 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 2.5 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons) + 6.2 lb-VOC/1,000 gallons x Annual Red Wine Production (in gallons). [District Rule 2201] Federally Enforceable Through Title V Permit
5. The operator shall maintain records of the calculated 12 month rolling wine fermentation throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine throughput rate for fermentation operations (gallons per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
8. If the throughput calculated for any rolling 12-month period exceeds the annual throughput limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput is below the annual throughput limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
9. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-678-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

56,000 GALLON NOMINAL (56,113 GALLON GAUGE) STAINLESS STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 433)

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
2. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall not exceed 3,536 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 2.5 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons) + 6.2 lb-VOC/1,000 gallons x Annual Red Wine Production (in gallons). [District Rule 2201] Federally Enforceable Through Title V Permit
5. The operator shall maintain records of the calculated 12 month rolling wine fermentation throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine throughput rate for fermentation operations (gallons per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
8. If the throughput calculated for any rolling 12-month period exceeds the annual throughput limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput is below the annual throughput limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
9. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-679-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

56,000 GALLON NOMINAL (56,113 GALLON GAUGE) STAINLESS STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 434)

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
2. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall not exceed 3,536 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 2.5 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons) + 6.2 lb-VOC/1,000 gallons x Annual Red Wine Production (in gallons). [District Rule 2201] Federally Enforceable Through Title V Permit
5. The operator shall maintain records of the calculated 12 month rolling wine fermentation throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine throughput rate for fermentation operations (gallons per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
8. If the throughput calculated for any rolling 12-month period exceeds the annual throughput limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput is below the annual throughput limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
9. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-680-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

56,000 GALLON NOMINAL (56,113 GALLON GAUGE) STAINLESS STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 435)

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
2. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall not exceed 3,536 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 2.5 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons) + 6.2 lb-VOC/1,000 gallons x Annual Red Wine Production (in gallons). [District Rule 2201] Federally Enforceable Through Title V Permit
5. The operator shall maintain records of the calculated 12 month rolling wine fermentation throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine throughput rate for fermentation operations (gallons per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
8. If the throughput calculated for any rolling 12-month period exceeds the annual throughput limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput is below the annual throughput limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
9. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-681-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

56,000 GALLON NOMINAL (56,113 GALLON GAUGE) STAINLESS STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 436)

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
2. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall not exceed 3,536 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 2.5 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons) + 6.2 lb-VOC/1,000 gallons x Annual Red Wine Production (in gallons). [District Rule 2201] Federally Enforceable Through Title V Permit
5. The operator shall maintain records of the calculated 12 month rolling wine fermentation throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine throughput rate for fermentation operations (gallons per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
8. If the throughput calculated for any rolling 12-month period exceeds the annual throughput limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput is below the annual throughput limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
9. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-682-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

56,000 GALLON NOMINAL (56,113 GALLON GAUGE) STAINLESS STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 437)

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
2. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall not exceed 3,536 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 2.5 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons) + 6.2 lb-VOC/1,000 gallons x Annual Red Wine Production (in gallons). [District Rule 2201] Federally Enforceable Through Title V Permit
5. The operator shall maintain records of the calculated 12 month rolling wine fermentation throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine throughput rate for fermentation operations (gallons per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
8. If the throughput calculated for any rolling 12-month period exceeds the annual throughput limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput is below the annual throughput limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
9. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-683-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

56,000 GALLON NOMINAL (56,113 GALLON GAUGE) STAINLESS STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 438)

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
2. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall not exceed 3,536 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 2.5 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons) + 6.2 lb-VOC/1,000 gallons x Annual Red Wine Production (in gallons). [District Rule 2201] Federally Enforceable Through Title V Permit
5. The operator shall maintain records of the calculated 12 month rolling wine fermentation throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine throughput rate for fermentation operations (gallons per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
8. If the throughput calculated for any rolling 12-month period exceeds the annual throughput limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput is below the annual throughput limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
9. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-684-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

56,000 GALLON NOMINAL (56,113 GALLON GAUGE) STAINLESS STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 439)

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
2. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall not exceed 3,536 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 2.5 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons) + 6.2 lb-VOC/1,000 gallons x Annual Red Wine Production (in gallons). [District Rule 2201] Federally Enforceable Through Title V Permit
5. The operator shall maintain records of the calculated 12 month rolling wine fermentation throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine throughput rate for fermentation operations (gallons per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
8. If the throughput calculated for any rolling 12-month period exceeds the annual throughput limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput is below the annual throughput limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
9. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-685-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

56,000 GALLON NOMINAL (56,113 GALLON GAUGE) STAINLESS STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 440)

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
2. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall not exceed 3,536 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 2.5 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons) + 6.2 lb-VOC/1,000 gallons x Annual Red Wine Production (in gallons). [District Rule 2201] Federally Enforceable Through Title V Permit
5. The operator shall maintain records of the calculated 12 month rolling wine fermentation throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine throughput rate for fermentation operations (gallons per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
8. If the throughput calculated for any rolling 12-month period exceeds the annual throughput limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput is below the annual throughput limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
9. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-686-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

56,000 GALLON NOMINAL (56,113 GALLON GAUGE) STAINLESS STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 441)

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
2. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall not exceed 3,536 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 2.5 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons) + 6.2 lb-VOC/1,000 gallons x Annual Red Wine Production (in gallons). [District Rule 2201] Federally Enforceable Through Title V Permit
5. The operator shall maintain records of the calculated 12 month rolling wine fermentation throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine throughput rate for fermentation operations (gallons per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
8. If the throughput calculated for any rolling 12-month period exceeds the annual throughput limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput is below the annual throughput limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
9. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-687-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

56,000 GALLON NOMINAL (56,113 GALLON GAUGE) STAINLESS STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 442)

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
2. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall not exceed 3,536 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 2.5 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons) + 6.2 lb-VOC/1,000 gallons x Annual Red Wine Production (in gallons). [District Rule 2201] Federally Enforceable Through Title V Permit
5. The operator shall maintain records of the calculated 12 month rolling wine fermentation throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine throughput rate for fermentation operations (gallons per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
8. If the throughput calculated for any rolling 12-month period exceeds the annual throughput limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput is below the annual throughput limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
9. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-688-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

56,000 GALLON NOMINAL (56,113 GALLON GAUGE) STAINLESS STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 443)

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
2. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall not exceed 3,536 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 2.5 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons) + 6.2 lb-VOC/1,000 gallons x Annual Red Wine Production (in gallons). [District Rule 2201] Federally Enforceable Through Title V Permit
5. The operator shall maintain records of the calculated 12 month rolling wine fermentation throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine throughput rate for fermentation operations (gallons per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
8. If the throughput calculated for any rolling 12-month period exceeds the annual throughput limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput is below the annual throughput limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
9. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-689-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

56,000 GALLON NOMINAL (56,113 GALLON GAUGE) STAINLESS STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 444)

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
2. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall not exceed 3,536 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 2.5 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons) + 6.2 lb-VOC/1,000 gallons x Annual Red Wine Production (in gallons). [District Rule 2201] Federally Enforceable Through Title V Permit
5. The operator shall maintain records of the calculated 12 month rolling wine fermentation throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine throughput rate for fermentation operations (gallons per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
8. If the throughput calculated for any rolling 12-month period exceeds the annual throughput limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput is below the annual throughput limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
9. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-690-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

56,000 GALLON NOMINAL (56,113 GALLON GAUGE) STAINLESS STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 445)

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
2. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall not exceed 3,536 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 2.5 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons) + 6.2 lb-VOC/1,000 gallons x Annual Red Wine Production (in gallons). [District Rule 2201] Federally Enforceable Through Title V Permit
5. The operator shall maintain records of the calculated 12 month rolling wine fermentation throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine throughput rate for fermentation operations (gallons per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
8. If the throughput calculated for any rolling 12-month period exceeds the annual throughput limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput is below the annual throughput limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
9. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-691-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

56,000 GALLON NOMINAL (56,113 GALLON GAUGE) STAINLESS STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 446)

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
2. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall not exceed 3,536 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 2.5 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons) + 6.2 lb-VOC/1,000 gallons x Annual Red Wine Production (in gallons). [District Rule 2201] Federally Enforceable Through Title V Permit
5. The operator shall maintain records of the calculated 12 month rolling wine fermentation throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine throughput rate for fermentation operations (gallons per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
8. If the throughput calculated for any rolling 12-month period exceeds the annual throughput limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput is below the annual throughput limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
9. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-692-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

56,000 GALLON NOMINAL (56,113 GALLON GAUGE) STAINLESS STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 447)

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
2. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall not exceed 3,536 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 2.5 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons) + 6.2 lb-VOC/1,000 gallons x Annual Red Wine Production (in gallons). [District Rule 2201] Federally Enforceable Through Title V Permit
5. The operator shall maintain records of the calculated 12 month rolling wine fermentation throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine throughput rate for fermentation operations (gallons per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
8. If the throughput calculated for any rolling 12-month period exceeds the annual throughput limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput is below the annual throughput limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
9. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-693-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

56,000 GALLON NOMINAL (56,113 GALLON GAUGE) STAINLESS STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 448)

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
2. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall not exceed 3,536 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 2.5 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons) + 6.2 lb-VOC/1,000 gallons x Annual Red Wine Production (in gallons). [District Rule 2201] Federally Enforceable Through Title V Permit
5. The operator shall maintain records of the calculated 12 month rolling wine fermentation throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine throughput rate for fermentation operations (gallons per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
8. If the throughput calculated for any rolling 12-month period exceeds the annual throughput limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput is below the annual throughput limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
9. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-694-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

GREEN WASTE ORGANIC MATERIAL RECEIVING, STORAGE, AND MIXING OPERATION

PERMIT UNIT REQUIREMENTS

1. All materials for processing shall be maintained adequately moist to prevent visible emissions in excess of 20% opacity. [District Rule 4101] Federally Enforceable Through Title V Permit
2. The permittee is allowed to receive the following wastes for the composting operation: green waste, food waste, and construction wood waste. Green waste is defined as any organic waste material generated from gardening, agriculture, or landscaping activities including, but not limited to grass clippings, leave, tree and shrub trimmings, and plant remains. Food waste is defined as table scraps, vegetable and fruit peelings, meat, bones and fish, egg shells, solid dairy products, coffee grounds, bread and toast, paper waste including, but not limited to, napkins, towels, plates, coffee filters, and tea bags. Construction wood waste is defined as any untreated wood materials, including but not limited to, lumber, paper, and cardboard from construction. [District Rule 2010] Federally Enforceable Through Title V Permit
3. The permittee is prohibited to receive the following wastes for the composting operation: biosolids, animal manure, and poultry litter. Biosolids is defined as organic material resulting from the treatment os sewage sludge or wastewater. Animal manure is defines as non-human animal excretions and waste, including, but not limited to, dried solids and urine from cows, cattle, or swine. Poultry litter is defined as poultry excretions and waste, including, but not limited to,dried solids and urine from chickens, turkeys, geese, or ducks. [District Rule 2010] Federally Enforceable Through Title V Permit
4. The quantity of organic waste materials received at this facility shall be less than 1,320 wet-tons in any single day and less than 100,000 wet tons in any rolling twelve month period. For the purposes of this permit, organic waste material is considered to be green waste, food waste, and construction wood waste. [District Rules 2201 and 4566] Federally Enforceable Through Title V Permit
5. PM10 emissions from the receiving, handling, and mixing of the organic waste materials shall not exceed 0.00033 lb-PM10/wet-ton of material received and processed. [District Rule 2201] Federally Enforceable Through Title V Permit
6. VOC emissions from the storage and processing of the organic waste materials shall not exceed 1.063 lb-VOC/wet-ton of material stored and processed. [District Rule 2201] Federally Enforceable Through Title V Permit
7. NH3 emissions from the storage and processing of the organic waste materials shall not exceed 0.318 lb-NH3/wet-ton of material stored and processed. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The operator shall perform one of the following to organic materials within 10 days of receipt at the facility to satisfy the stockpile requirements: (a). Remove the organic material from the facility; (b). Place the organic material in the active-phase composting windrow and start active phase composting; (c). Cover the organic material with a waterproof cover that have at least a six-foot overlap of adjacent sheets and be securely anchored. [District Rules 2201 and 4566] 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.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD,LIVINGSTON, CA 95334

N-1237-694-1 : Aug 29 2016 8:31AM -- BROWND

9. A daily operations log shall be maintained and shall include the following: (a) The date, type, and weight (in wet tons) of each organic material received; (b). The date each stockpile was initially formed; (c). The date and action taken on each stockpile to satisfy the stockpile requirements; (d). Total quantity and type of each organic waste material stored for composting (in wet tons); (e). Total quantity and type of each organic waste material mixed for composting (in wet tons); and (f). Any other information necessary to demonstrate compliance with Rule 4566. [District Rules 1070 and 4566] Federally Enforceable Through Title V Permit
10. A cumulative annual log shall be maintained and shall indicate the total quantity and type of each organic waste material received (in wet tons). Annual records shall be on a rolling twelve month basis and shall be updated at least once per month. [District Rules 1070 and 4566] Federally Enforceable Through Title V Permit
11. All records shall be maintained and retained on-site for a period of at least 5 years and shall be made available for District inspection upon request. [District Rules 1070 and 4566] Federally Enforceable Through Title V Permit
12. This permit does not authorize the facility to operate without the required permits from other local, state or federal agency and does not authorize the violation of any conditions established for this facility in the Conditional Use Permit (CUP), Special Use Permit (SUP), Site Approval, Site Plan Review (SPR), or other approval documents issued by a local, state or federal agency. [District Rules 2070 and 2080, and Public Resources Code 21000-21177: California Environmental Quality Act] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-695-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

OPEN WINDROW ACTIVE AND CURING PHASE GREEN WASTE COMPOSTING OPERATION

PERMIT UNIT REQUIREMENTS

1. All materials for processing shall be maintained adequately moist to prevent visible emissions in excess of 20% opacity. [District Rule 4101] Federally Enforceable Through Title V Permit
2. PM10 emissions from the organic material composting operation shall not exceed 0.9 pounds in any single day. Compliance with this condition shall be demonstrated using the following equation: $\text{PM10 Emissions (lb/day)} = 0.00033 \text{ lb-PM10/wet-ton} \times \text{Total daily quantity of material transferred from the feedstock piles to active-phase composting windrows (in wet-tons/day)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
3. VOC emissions from the organic material composting operation shall not exceed 7916.0 pounds in any single day. Compliance with this condition shall be demonstrated using the following equation: $\text{VOC Emissions (lb/day)} = 0.086 \text{ lb-VOC/wet-ton} \times \text{Total daily quantity of active phase composting piles utilized onsite (in wet-tons/day)} + 0.0095 \text{ lb-VOC/wet-ton} \times \text{Total quantity of curing phase composting piles utilized onsite (in wet-tons/day)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
4. NH3 emissions from the organic material composting operation shall not exceed 1890.0 pounds in any single day. Compliance with this condition shall be demonstrated using the following equation: $\text{NH3 Emissions (lb/day)} = 0.017 \text{ lb-NH3/wet-ton} \times \text{Total daily quantity of active phase composting piles utilized onsite (in wet-tons/day)} + 0.0019 \text{ lb-NH3/wet-ton} \times \text{Total daily quantity of curing phase composting piles utilized onsite (in wet-tons/day)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The total quantity of organic materials composted shall be less than 100,000 wet tons in any rolling twelve month period. [District Rules 2201 and 4566] Federally Enforceable Through Title V Permit
6. The operator shall implement at least three turns of each organic material composting windrow during the active-phase of the composting process. [District Rules 2201 and 4566] Federally Enforceable Through Title V Permit
7. The operator shall either install, maintain, and utilize an independent watering system to apply water to the surface of each active-phase composting windrow prior to turning or shall install, maintain, and utilize an integrated watering system to apply water to each active-phase composting windrow. [District Rules 2201 and 4566] Federally Enforceable Through Title V Permit
8. If the operator elects to install, maintain, and utilize an independent watering system to apply water to the surface of each active-phase composting windrow prior to turning, the operator shall test each windrow within three hours before turning for adequate water by taking a sample of the organic material in the windrow and passing a "Ball Test". The "Ball Test" is performed by taking a sample of the compostable material from at least three inches below the surface, between the vertical midpoint and the peak of the windrow and forming the sample into a ball using hand pressure. There should be at least enough water in the material to form a ball when compressed by hand, but the ball may break when tapped. If the material cannot form a ball or crumbles during the ball test, then application of additional water to the windrow prior to turning is required until the material passes the ball test. If a rain event occurs prior to turning the windrow, application of additional water to the surface of the windrow will not be required if the material passes the ball test as previously described. [District Rules 2201 and 4566] 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.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-695-1 : Aug 29 2016 8:31AM -- BROWN

9. If the operator elects to install, maintain, and utilize an integrated watering system to apply water to each active-phase composting windrow, for windrows that will be turned on the same day and will require the same water volume, mechanically turn the first windrow while operating the integrated watering system. Within three hours after turning the first windrow, the operator shall test the windrow for adequate water by taking a sample of the organic material in the windrow and passing a "Ball Test". The "Ball Test" is performed by taking a sample of the compostable material between the vertical midpoint and the peak of the windrow, at least three inches below the outer surface. There should be at least enough water to form a ball when compressed by hand, but the ball may break when tapped. If the ball crumbles during the hand pressure test, apply additional water and mechanically turn the same windrow, then retest until the material passes the ball test. Subsequent windrows shall not be turned until the initial windrow passes the ball test. Utilize the established water volume for the remaining windrows to be turned with the same water volume on the same day. Repeat this method for windrows that will be turned with a different water application rate. If a rain event occurs prior to turning the windrow, application of additional water to the surface of the windrow will not be required if the material passes the ball test as previously described. [District Rules 2201 and 4566] Federally Enforceable Through Title V Permit
10. A daily operations log shall be maintained and shall include the following: (a). The date and time the organic material from the windrow was tested for adequate water content using the "Ball Test" and indicate if the material passed the ball test. If the windrow material did not pass the ball test indicate the corrective action taken; (b). The date and time each windrow was turned; (c). Total quantity of organic material transferred from the feedstock piles to the active-phase composting windrows (in wet tons); (d). Total quantity of active phase composting piles utilized onsite (in wet tons); (e). Total quantity of curing phase composting piles utilized onsite (in wet tons); and (f). Any other information necessary to demonstrate compliance with Rule 4566. [District Rules 1070 and 4566] Federally Enforceable Through Title V Permit
11. A cumulative annual log shall be maintained and shall include the following: (a). Total quantity of active-phase composting piles utilized onsite (in wet tons); (b). Total quantity of curing phase composting piles utilized onsite (in wet tons). Annual records shall be on a rolling twelve month basis and shall be updated at least once per month. [District Rules 1070 and 4566] Federally Enforceable Through Title V Permit
12. All records shall be maintained and retained on-site for a period of at least 5 years and shall be made available for District inspection upon request. [District Rules 1070 and 4566] Federally Enforceable Through Title V Permit
13. This permit does not authorize the facility to operate without the required permits from other local, state or federal agency and does not authorize the violation of any conditions established for this facility in the Conditional Use Permit (CUP), Special Use Permit (SUP), Site Approval, Site Plan Review (SPR), or other approval documents issued by a local, state or federal agency. [District Rules 2070 and 2080, and Public Resources Code 21000-21177: California Environmental Quality Act] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-696-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

FINISHED COMPOST STORAGE AND LOAD OUT OPERATION

PERMIT UNIT REQUIREMENTS

1. All materials for processing shall be maintained adequately moist to prevent visible emissions in excess of 20% opacity. [District Rule 4101] Federally Enforceable Through Title V Permit
2. All records shall be maintained and retained on-site for a period of at least 5 years and shall be made available for District inspection upon request. [District Rule 1070] Federally Enforceable Through Title V Permit
3. This permit does not authorize the facility to operate without the required permits from other local, state, or federal agency and does not authorize the violation of any conditions established for this facility in the Conditional Use Permit (CUP), Special Use Permit (SUP), Site Approval, Site Plan Review (SPR), or other approval documents issued by a local, state, or federal agency. [District Rules 2070 and 2080] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-701-3

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,000 GALLON NOMINAL (353,996 GALLON GAUGE) INSULATED STAINLESS STEEL WINE STORAGE TANK (TANK 3217) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This wine storage tank shall be used exclusively for wine storage operations only and not for fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
2. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 350,000 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The maximum wine storage throughput in this tank, calculated on a twelve month rolling basis, shall not exceed 3,500,000 gallons per year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
9. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
10. The operator shall maintain records of the calculated 12 month rolling wine ethanol content and storage throughput rate (ethanol percentage by volume and gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

11. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
12. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
13. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-702-3

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,000 GALLON NOMINAL (355,941 GALLON GAUGE) INSULATED STAINLESS STEEL WINE STORAGE TANK (TANK 3218) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This wine storage tank shall be used exclusively for wine storage operations only and not for fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
2. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 350,000 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The maximum wine storage throughput in this tank, calculated on a twelve month rolling basis, shall not exceed 3,500,000 gallons per year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
9. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
10. The operator shall maintain records of the calculated 12 month rolling wine ethanol content and storage throughput rate (ethanol percentage by volume and gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

11. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
12. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
13. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-705-3

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,000 GALLON NOMINAL (356,642 GALLON GAUGE) INSULATED STAINLESS STEEL WINE STORAGE TANK (TANK 3221) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This wine storage tank shall be used exclusively for wine storage operations only and not for fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
2. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 350,000 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The maximum wine storage throughput in this tank, calculated on a twelve month rolling basis, shall not exceed 3,500,000 gallons per year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
9. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
10. The operator shall maintain records of the calculated 12 month rolling wine ethanol content and storage throughput rate (ethanol percentage by volume and gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

11. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
12. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
13. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-706-3

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,000 GALLON NOMINAL (356,435 GALLON GAUGE) INSULATED STAINLESS STEEL WINE STORAGE TANK (TANK 3222) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This wine storage tank shall be used exclusively for wine storage operations only and not for fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
2. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 350,000 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The maximum wine storage throughput in this tank, calculated on a twelve month rolling basis, shall not exceed 3,500,000 gallons per year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
9. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
10. The operator shall maintain records of the calculated 12 month rolling wine ethanol content and storage throughput rate (ethanol percentage by volume and gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

11. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
12. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
13. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-709-3

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

629,000 GALLON NOMINAL (646,626 GALLON GAUGE) INSULATED STAINLESS STEEL WINE STORAGE TANK (TANK 6201) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This wine storage tank shall be used exclusively for wine storage operations only and not for fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
2. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 629,000 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The maximum wine storage throughput in this tank, calculated on a twelve month rolling basis, shall not exceed 4,450,000 gallons per year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
9. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
10. The operator shall maintain records of the calculated 12 month rolling wine ethanol content and storage throughput rate (ethanol percentage by volume and gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

11. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
12. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
13. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-710-3

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

629,000 GALLON NOMINAL (646,295 GALLON GAUGE) INSULATED STAINLESS STEEL WINE STORAGE TANK (TANK 6202) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This wine storage tank shall be used exclusively for wine storage operations only and not for fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
2. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 629,000 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The maximum wine storage throughput in this tank, calculated on a twelve month rolling basis, shall not exceed 4,450,000 gallons per year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
9. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
10. The operator shall maintain records of the calculated 12 month rolling wine ethanol content and storage throughput rate (ethanol percentage by volume and gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

11. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
12. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
13. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-750-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

1,720 GALLON NOMINAL (1,701 GALLON GAUGE) INSULATED STAINLESS STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK F701) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When this tank is used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 2201] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 21 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 1,720 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The maximum wine storage throughput in this tank, calculated on a twelve month rolling basis, shall not exceed 19,585 gallons per year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The annual VOC emissions from wine storage in this tank, calculated on a 12 month rolling basis, shall not exceed 4 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall not exceed 93 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
11. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 2.5 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons) + 6.2 lb-VOC/1,000 gallons x Annual Red Wine Production (in gallons). [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

12. When this tank is used for wine storage, the operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
13. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
14. The operator shall maintain records of the calculated 12 month rolling wine ethanol content and storage and fermentation throughput rate (ethanol percentage by volume and gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
15. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine throughput rate for fermentation operations (gallons per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
17. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-751-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

1,720 GALLON NOMINAL (1,701 GALLON GAUGE) INSULATED STAINLESS STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK F702) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When this tank is used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 2201] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 21 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 1,720 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The maximum wine storage throughput in this tank, calculated on a twelve month rolling basis, shall not exceed 19,585 gallons per year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The annual VOC emissions from wine storage in this tank, calculated on a 12 month rolling basis, shall not exceed 4 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall not exceed 93 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
11. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 2.5 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons) + 6.2 lb-VOC/1,000 gallons x Annual Red Wine Production (in gallons). [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

12. When this tank is used for wine storage, the operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
13. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
14. The operator shall maintain records of the calculated 12 month rolling wine ethanol content and storage and fermentation throughput rate (ethanol percentage by volume and gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
15. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine throughput rate for fermentation operations (gallons per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
17. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-752-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

1,720 GALLON NOMINAL (1,701 GALLON GAUGE) INSULATED STAINLESS STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK F703) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When this tank is used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 2201] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 21 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 1,720 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The maximum wine storage throughput in this tank, calculated on a twelve month rolling basis, shall not exceed 19,585 gallons per year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The annual VOC emissions from wine storage in this tank, calculated on a 12 month rolling basis, shall not exceed 4 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall not exceed 93 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
11. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 2.5 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons) + 6.2 lb-VOC/1,000 gallons x Annual Red Wine Production (in gallons). [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

12. When this tank is used for wine storage, the operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
13. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
14. The operator shall maintain records of the calculated 12 month rolling wine ethanol content and storage and fermentation throughput rate (ethanol percentage by volume and gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
15. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine throughput rate for fermentation operations (gallons per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
17. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-753-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

1,720 GALLON NOMINAL (1,701 GALLON GAUGE) INSULATED STAINLESS STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK F704) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When this tank is used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 2201] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 21 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 1,720 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The maximum wine storage throughput in this tank, calculated on a twelve month rolling basis, shall not exceed 19,585 gallons per year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The annual VOC emissions from wine storage in this tank, calculated on a 12 month rolling basis, shall not exceed 4 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall not exceed 93 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
11. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 2.5 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons) + 6.2 lb-VOC/1,000 gallons x Annual Red Wine Production (in gallons). [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

12. When this tank is used for wine storage, the operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
13. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
14. The operator shall maintain records of the calculated 12 month rolling wine ethanol content and storage and fermentation throughput rate (ethanol percentage by volume and gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
15. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine throughput rate for fermentation operations (gallons per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
17. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-754-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

1,720 GALLON NOMINAL (1,788 GALLON GAUGE) INSULATED STAINLESS STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK F705) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When this tank is used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 2201] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 21 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 1,720 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The maximum wine storage throughput in this tank, calculated on a twelve month rolling basis, shall not exceed 19,585 gallons per year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The annual VOC emissions from wine storage in this tank, calculated on a 12 month rolling basis, shall not exceed 4 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall not exceed 93 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
11. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 2.5 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons) + 6.2 lb-VOC/1,000 gallons x Annual Red Wine Production (in gallons). [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

12. When this tank is used for wine storage, the operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
13. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
14. The operator shall maintain records of the calculated 12 month rolling wine ethanol content and storage and fermentation throughput rate (ethanol percentage by volume and gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
15. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine throughput rate for fermentation operations (gallons per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
17. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-755-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

1,720 GALLON NOMINAL (1,788 GALLON GAUGE) INSULATED STAINLESS STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK F706) WITH PRESSURE/VACUUM

PERMIT UNIT REQUIREMENTS

1. When this tank is used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 2201] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 21 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 1,720 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The maximum wine storage throughput in this tank, calculated on a twelve month rolling basis, shall not exceed 19,585 gallons per year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The annual VOC emissions from wine storage in this tank, calculated on a 12 month rolling basis, shall not exceed 4 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall not exceed 93 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
11. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 2.5 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons) + 6.2 lb-VOC/1,000 gallons x Annual Red Wine Production (in gallons). [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

12. When this tank is used for wine storage, the operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
13. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
14. The operator shall maintain records of the calculated 12 month rolling wine ethanol content and storage and fermentation throughput rate (ethanol percentage by volume and gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
15. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine throughput rate for fermentation operations (gallons per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
17. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-756-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

1,720 GALLON NOMINAL (1,788 GALLON GAUGE) INSULATED STAINLESS STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK F707) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When this tank is used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 2201] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 21 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 1,720 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The maximum wine storage throughput in this tank, calculated on a twelve month rolling basis, shall not exceed 19,585 gallons per year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The annual VOC emissions from wine storage in this tank, calculated on a 12 month rolling basis, shall not exceed 4 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall not exceed 93 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
11. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 2.5 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons) + 6.2 lb-VOC/1,000 gallons x Annual Red Wine Production (in gallons). [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

12. When this tank is used for wine storage, the operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
13. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
14. The operator shall maintain records of the calculated 12 month rolling wine ethanol content and storage and fermentation throughput rate (ethanol percentage by volume and gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
15. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine throughput rate for fermentation operations (gallons per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
17. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-757-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

1,720 GALLON NOMINAL (1,788 GALLON GAUGE) INSULATED STAINLESS STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK F708) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When this tank is used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 2201] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 21 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 1,720 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The maximum wine storage throughput in this tank, calculated on a twelve month rolling basis, shall not exceed 19,585 gallons per year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The annual VOC emissions from wine storage in this tank, calculated on a 12 month rolling basis, shall not exceed 4 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall not exceed 93 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
11. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 2.5 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons) + 6.2 lb-VOC/1,000 gallons x Annual Red Wine Production (in gallons). [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

12. When this tank is used for wine storage, the operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
13. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
14. The operator shall maintain records of the calculated 12 month rolling wine ethanol content and storage and fermentation throughput rate (ethanol percentage by volume and gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
15. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine throughput rate for fermentation operations (gallons per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
17. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-758-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

1,720 GALLON NOMINAL (1,788 GALLON GAUGE) INSULATED STAINLESS STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK F709) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When this tank is used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 2201] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 21 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 1,720 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The maximum wine storage throughput in this tank, calculated on a twelve month rolling basis, shall not exceed 19,585 gallons per year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The annual VOC emissions from wine storage in this tank, calculated on a 12 month rolling basis, shall not exceed 4 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall not exceed 93 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
11. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 2.5 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons) + 6.2 lb-VOC/1,000 gallons x Annual Red Wine Production (in gallons). [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

12. When this tank is used for wine storage, the operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
13. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
14. The operator shall maintain records of the calculated 12 month rolling wine ethanol content and storage and fermentation throughput rate (ethanol percentage by volume and gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
15. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine throughput rate for fermentation operations (gallons per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
17. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-759-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

1,720 GALLON NOMINAL (1,788 GALLON GAUGE) INSULATED STAINLESS STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK F710) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When this tank is used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 2201] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 21 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 1,720 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The maximum wine storage throughput in this tank, calculated on a twelve month rolling basis, shall not exceed 19,585 gallons per year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The annual VOC emissions from wine storage in this tank, calculated on a 12 month rolling basis, shall not exceed 4 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall not exceed 93 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
11. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 2.5 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons) + 6.2 lb-VOC/1,000 gallons x Annual Red Wine Production (in gallons). [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

12. When this tank is used for wine storage, the operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
13. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
14. The operator shall maintain records of the calculated 12 month rolling wine ethanol content and storage and fermentation throughput rate (ethanol percentage by volume and gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
15. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine throughput rate for fermentation operations (gallons per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
17. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-760-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

1,720 GALLON NOMINAL (1,788 GALLON GAUGE) INSULATED STAINLESS STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK F711) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When this tank is used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 2201] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 21 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 1,720 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The maximum wine storage throughput in this tank, calculated on a twelve month rolling basis, shall not exceed 19,585 gallons per year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The annual VOC emissions from wine storage in this tank, calculated on a 12 month rolling basis, shall not exceed 4 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall not exceed 93 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
11. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 2.5 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons) + 6.2 lb-VOC/1,000 gallons x Annual Red Wine Production (in gallons). [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

12. When this tank is used for wine storage, the operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
13. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
14. The operator shall maintain records of the calculated 12 month rolling wine ethanol content and storage and fermentation throughput rate (ethanol percentage by volume and gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
15. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine throughput rate for fermentation operations (gallons per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
17. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-761-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

1,720 GALLON NOMINAL (1,788 GALLON GAUGE) INSULATED STAINLESS STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK F712) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When this tank is used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 2201] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 21 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 1,720 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The maximum wine storage throughput in this tank, calculated on a twelve month rolling basis, shall not exceed 19,585 gallons per year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The annual VOC emissions from wine storage in this tank, calculated on a 12 month rolling basis, shall not exceed 4 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall not exceed 93 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
11. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 2.5 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons) + 6.2 lb-VOC/1,000 gallons x Annual Red Wine Production (in gallons). [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

12. When this tank is used for wine storage, the operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
13. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
14. The operator shall maintain records of the calculated 12 month rolling wine ethanol content and storage and fermentation throughput rate (ethanol percentage by volume and gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
15. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine throughput rate for fermentation operations (gallons per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
17. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-763-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

GRAPE POMACE AND WINE SOLIDS DRYING OPERATION CONSISTING OF ENCLOSED RECEIVING AND DISCHARGE SCREW CONVEYORS AND ECO-TEC GERMANY DRYER SERVED BY AN AAF INTERNATIONAL OPTIFLO 4RC32 DUST COLLECTOR

PERMIT UNIT REQUIREMENTS

1. Visible emissions from the dust collector serving the grape pomace and wine solids drying operation shall not equal or exceed 5% opacity for a period or periods aggregating more than three minutes in any one hour. [District Rules 2201 and 4101] Federally Enforceable Through Title V Permit
2. Material removed from the dust collector shall be disposed of in a manner preventing entrainment into the atmosphere. [District Rule 4102]
3. 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 4102]
4. Particulate matter emissions shall not exceed 0.1 grains/dscf in concentration. [District Rule 4201] Federally Enforceable Through Title V Permit
5. The dust collector shall be maintained and operated according to manufacturer's specifications. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The cleaning frequency and duration for the dust collector shall be adjusted to optimize the control efficiency. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Replacement cartridges numbering at least 10% of the total number of cartridges in each dust collector shall be maintained on the premises. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The dust collector shall be equipped with a pressure differential gauge to indicate the pressure drop across the cartridges. The gauge shall be maintained in good working condition at all times and shall be located in an easily accessible location. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The baghouse shall operate at all times with a minimum differential pressure of 0 inches water column and a maximum differential pressure of 6 inches water column. [District Rule 2201] Federally Enforceable Through Title V Permit
10. PM10 emissions from the dust collector shall not exceed 0.00052 lb/ton material throughput. [District Rule 2201] Federally Enforceable Through Title V Permit
11. Maximum amount of material throughput shall not exceed 168 tons/day. [District Rule 2201] Federally Enforceable Through Title V Permit
12. Records of daily and annual amount of material throughput shall be maintained. [District Rule 2201] Federally Enforceable Through Title V Permit
13. Differential operating pressure for the baghouse shall be monitored and recorded on each day that the baghouse operates. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

14. Records of all maintenance of each dust collector, including all change outs of filter media, shall be maintained. These records shall include identification of the equipment, date of inspection, any corrective action taken, and identification of the personnel performing the inspection. [District Rules 2201 and 2520, 9.4.2] Federally Enforceable Through Title V Permit
15. Visible emissions shall be inspected annually during operation. If visible emissions are observed, corrective action shall be taken to eliminate visible emissions. If visible emissions cannot be corrected within 24 hours, a visible emissions test using EPA Method 9 shall be conducted. [District Rule 2520, 9.3.2] Federally Enforceable Through Title V Permit
16. All records shall be maintained and retained on-site for a period of at least 5 years and shall be made available for District inspection upon request. [District Rule 1070] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-781-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

CARBON DELIVERY SYSTEM "A" CONSISTING OF ONE CARBON BATCHING HOLDING HOPPER SERVED BY A DYNAMIC AIR DUST COLLECTOR, AND ONE PERMIT EXEMPT 220 GALLON CARBON AND WINE MIX TANK (STORAGE OF ORGANIC MATERIAL WITH A CAPACITY OF 250 GALLONS OR LESS WHERE THE ACTUAL STORAGE TEMPERATURE DOES NOT EXCEED 150 F)

PERMIT UNIT REQUIREMENTS

1. Visible emissions from the dust collector serving the carbon batching hopper shall not equal or exceed 5% opacity for a period or periods aggregating more than three minutes in any one hour. [District Rules 2201 and 4101] Federally Enforceable Through Title V Permit
2. Material removed from the dust collector shall be disposed of in a manner preventing entrainment into the atmosphere. [District Rule 2201] Federally Enforceable Through Title V Permit
3. 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
4. Particulate matter emissions shall not exceed 0.1 grains/dscf in concentration. [District Rule 4201] Federally Enforceable Through Title V Permit
5. The dust collector shall be maintained and operated according to manufacturer's specifications. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The cleaning frequency and duration for the dust collector shall be adjusted to optimize the control efficiency. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Replacement bags numbering at least 10% of the total number of bags in each dust collector shall be maintained on the premises. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The baghouse shall be equipped with a pressure differential gauge to indicate the pressure drop across the bags. The gauge shall be maintained in good working condition at all times and shall be located in an easily accessible location. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The dust collector shall operate at all times with a minimum differential pressure of 0 inches water column and a maximum differential pressure of 6 inches water column. [District Rule 2201] Federally Enforceable Through Title V Permit
10. Controlled PM10 emissions from the dust collector shall not exceed 0.2 lb/ton carbon material throughput. [District Rule 2201] Federally Enforceable Through Title V Permit
11. Maximum amount of carbon material throughput shall not exceed either of the following: 12,000 pounds per day or 150,000 pounds per rolling twelve month period. [District Rule 2201] Federally Enforceable Through Title V Permit
12. Records of daily and annual amount of carbon material throughput shall be maintained. Annual records shall be on a rolling twelve month basis and shall be calculated at least once per month. [District Rule 2201] Federally Enforceable Through Title V Permit
13. Differential operating pressure for the dust collector shall be monitored and recorded on each day that the dust collector operates. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

14. Records of all maintenance of each dust collector, including all change outs of filter media, shall be maintained. These records shall include identification of the equipment, date of inspection, any corrective action taken, and identification of the personnel performing the inspection. [District Rules 2201 and 2520, 9.4.2] Federally Enforceable Through Title V Permit
15. Visible emissions shall be inspected annually during operation. If visible emissions are observed, corrective action shall be taken to eliminate visible emissions. If visible emissions cannot be corrected within 24 hours, a visible emissions test using EPA Method 9 shall be conducted. [District Rule 2520, 9.3.2] Federally Enforceable Through Title V Permit
16. All records shall be maintained and retained on-site for a period of at least 5 years and shall be made available for District inspection upon request. [District Rule 1070] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-782-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

CARBON DELIVERY SYSTEM "B" CONSISTING OF ONE CARBON BATCHING HOLDING HOPPER SERVED BY A DYNAMIC AIR DUST COLLECTOR, AND ONE PERMIT EXEMPT 220 GALLON CARBON AND WINE MIX TANK (STORAGE OF ORGANIC MATERIAL WITH A CAPACITY OF 250 GALLONS OR LESS WHERE THE ACTUAL STORAGE TEMPERATURE DOES NOT EXCEED 150 F)

PERMIT UNIT REQUIREMENTS

1. Visible emissions from the dust collector serving the carbon batching hopper shall not equal or exceed 5% opacity for a period or periods aggregating more than three minutes in any one hour. [District Rules 2201 and 4101] Federally Enforceable Through Title V Permit
2. Material removed from the dust collector shall be disposed of in a manner preventing entrainment into the atmosphere. [District Rule 2201] Federally Enforceable Through Title V Permit
3. 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
4. Particulate matter emissions shall not exceed 0.1 grains/dscf in concentration. [District Rule 4201] Federally Enforceable Through Title V Permit
5. The dust collector shall be maintained and operated according to manufacturer's specifications. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The cleaning frequency and duration for the dust collector shall be adjusted to optimize the control efficiency. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Replacement bags numbering at least 10% of the total number of bags in each dust collector shall be maintained on the premises. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The baghouse shall be equipped with a pressure differential gauge to indicate the pressure drop across the bags. The gauge shall be maintained in good working condition at all times and shall be located in an easily accessible location. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The dust collector shall operate at all times with a minimum differential pressure of 0 inches water column and a maximum differential pressure of 6 inches water column. [District Rule 2201] Federally Enforceable Through Title V Permit
10. Controlled PM10 emissions from the dust collector shall not exceed 0.2 lb/ton carbon material throughput. [District Rule 2201] Federally Enforceable Through Title V Permit
11. Maximum amount of carbon material throughput shall not exceed either of the following: 12,000 pounds per day or 150,000 pounds per rolling twelve month period. [District Rule 2201] Federally Enforceable Through Title V Permit
12. Records of daily and annual amount of carbon material throughput shall be maintained. Annual records shall be on a rolling twelve month basis and shall be calculated at least once per month. [District Rule 2201] Federally Enforceable Through Title V Permit
13. Differential operating pressure for the dust collector shall be monitored and recorded on each day that the dust collector operates. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

14. Records of all maintenance of each dust collector, including all change outs of filter media, shall be maintained. These records shall include identification of the equipment, date of inspection, any corrective action taken, and identification of the personnel performing the inspection. [District Rules 2201 and 2520, 9.4.2] Federally Enforceable Through Title V Permit
15. Visible emissions shall be inspected annually during operation. If visible emissions are observed, corrective action shall be taken to eliminate visible emissions. If visible emissions cannot be corrected within 24 hours, a visible emissions test using EPA Method 9 shall be conducted. [District Rule 2520, 9.3.2] Federally Enforceable Through Title V Permit
16. All records shall be maintained and retained on-site for a period of at least 5 years and shall be made available for District inspection upon request. [District Rule 1070] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

ATTACHMENT B

Previous Title V Operating Permit

Permit to Operate

FACILITY: N-1237

EXPIRATION DATE: 09/30/2015

LEGAL OWNER OR OPERATOR:

E & J GALLO WINERY

MAILING ADDRESS:

ATTN: EHS MANAGER
18000 W RIVER RD
LIVINGSTON, CA 95334

FACILITY LOCATION:

18000 W RIVER RD
LIVINGSTON, CA 95334

FACILITY DESCRIPTION:

WINERY

The Facility's Permit to Operate may include Facility-wide Requirements as well as requirements that apply to specific permit units.

This Permit to Operate remains valid through the permit expiration date listed above, subject to payment of annual permit fees and compliance with permit conditions and all applicable local, state, and federal regulations. This permit is valid only at the location specified above, and becomes void upon any transfer of ownership or location. Any modification of the equipment or operation, as defined in District Rule 2201, will require prior District approval. This permit shall be posted as prescribed in District Rule 2010.

Seyed Sadredin
Executive Director / APCO

Arnaud Marjollet
Director of Permit Services

San Joaquin Valley Air Pollution Control District

FACILITY: N-1237-0-2

EXPIRATION DATE: 09/30/2015

FACILITY-WIDE REQUIREMENTS

1. The owner or operator shall notify the District of any breakdown condition as soon as reasonably possible, but no later than one hour after its detection, unless the owner or operator demonstrates to the District's satisfaction that the longer reporting period was necessary. [District Rule 1100, 6.1 and Merced County Rule 109] Federally Enforceable Through Title V Permit
2. The District shall be notified in writing within ten days following the correction of any breakdown condition. The breakdown notification shall include a description of the equipment malfunction or failure, the date and cause of the initial failure, the estimated emissions in excess of those allowed, and the methods utilized to restore normal operations. [District Rule 1100, 7.0 and Merced County Rule 109] Federally Enforceable Through Title V Permit
3. The owner or operator of any stationary source operation that emits more than 25 tons per year of nitrogen oxides or reactive organic compounds, shall provide the District annually with a written statement in such form and at such time as the District prescribes, showing actual emissions of nitrogen oxides and reactive organic compounds from that source. [District Rule 1160, 5.0] Federally Enforceable Through Title V Permit
4. Any person building, altering or replacing any operation, article, machine, equipment, or other contrivance, the use of which may cause the issuance of air contaminants or the use of which may eliminate, reduce, or control the issuance of air contaminants, shall first obtain an Authority to Construct (ATC) from the District unless exempted by District Rule 2020 (12/20/07). [District Rules 2010, 3.0 and 4.0; and 2020] Federally Enforceable Through Title V Permit
5. The permittee must comply with all conditions of the permit including permit revisions originated by the District. All terms and conditions of a permit that are required pursuant to the Clean Air Act (CAA), including provisions to limit potential to emit, are enforceable by the EPA and Citizens under the CAA. Any permit noncompliance constitutes a violation of the CAA and the District Rules and Regulations, and is grounds for enforcement action, for permit termination, revocation, reopening and reissuance, or modification; or for denial of a permit renewal application. [District Rules 2070, 7.0; 2080; and 2520, 9.8.1 and 9.12.1] Federally Enforceable Through Title V Permit
6. A Permit to Operate or an Authority to Construct shall not be transferred unless a new application is filed with and approved by the District. [District Rule 2031] Federally Enforceable Through Title V Permit
7. Every application for a permit required under Rule 2010 (12/17/92) shall be filed in a manner and form prescribed by the District. [District Rule 2040] Federally Enforceable Through Title V Permit
8. The operator shall maintain records of required monitoring that include: 1) the date, place, and time of sampling or measurement; 2) the date(s) analyses were performed; 3) the company or entity that performed the analysis; 4) the analytical techniques or methods used; 5) the results of such analysis; and 6) the operating conditions at the time of sampling or measurement. [District Rule 2520, 9.4.1] Federally Enforceable Through Title V Permit
9. The operator shall retain records of all required monitoring data and support information for a period of at least 5 years from the date of the monitoring sample, measurement, or report. Support information includes copies of all reports required by the permit and, for continuous monitoring instrumentation, all calibration and maintenance records and all original strip-chart recordings. [District Rule 2520, 9.4.2] Federally Enforceable Through Title V Permit

FACILITY-WIDE REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate. Any amendments to these Facility-wide Requirements that affect specific Permit Units may constitute modification of those Permit Units.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-0-2 : Aug 29 2016 8:01AM -- BROWND

10. The operator shall submit reports of any required monitoring at least every six months unless a different frequency is required by an applicable requirement. All instances of deviations from permit requirements must be clearly identified in such reports. [District Rule 2520, 9.5.1] Federally Enforceable Through Title V Permit
11. Deviations from permit conditions must be promptly reported, including deviations attributable to upset conditions, as defined in the permit. For the purpose of this condition, promptly means as soon as reasonably possible, but no later than 10 days after detection. The report shall include the probable cause of such deviations, and any corrective actions or preventive measures taken. All required reports must be certified by a responsible official consistent with section 10.0 of District Rule 2520 (6/21/01). [District Rules 2520, 9.5.2 and 1100, 7.0] Federally Enforceable Through Title V Permit
12. If for any reason a permit requirement or condition is being challenged for its constitutionality or validity by a court of competent jurisdiction, the outcome of such challenge shall not affect or invalidate the remainder of the conditions or requirements in that permit. [District Rule 2520, 9.7] Federally Enforceable Through Title V Permit
13. It shall not be a defense for a permittee in an enforcement action that it would have been necessary to halt or reduce the permitted activity in order to maintain compliance with the conditions of the permit. [District Rule 2520, 9.8.2] Federally Enforceable Through Title V Permit
14. The permit may be modified, revoked, reopened and reissued, or terminated for cause. The filing of a request by the permittee for a permit modification, revocation and reissuance, or termination, or a notification of planned changes or anticipated noncompliance does not stay any permit condition. [District Rule 2520, 9.8.3] Federally Enforceable Through Title V Permit
15. The permit does not convey any property rights of any sort, or any exclusive privilege. [District Rule 2520, 9.8.4] Federally Enforceable Through Title V Permit
16. The Permittee shall furnish to the District, within a reasonable time, any information that the District may request in writing to determine whether cause exists for modifying, revoking and reissuing, or terminating the permit or to determine compliance with the permit. Upon request, the permittee shall also furnish to the District copies of records required to be kept by the permit or, for information claimed to be confidential, the permittee may furnish such records directly to EPA along with a claim of confidentiality. [District Rule 2520, 9.8.5] Federally Enforceable Through Title V Permit
17. The permittee shall pay annual permit fees and other applicable fees as prescribed in Regulation III of the District Rules and Regulations. [District Rule 2520, 9.9] Federally Enforceable Through Title V Permit
18. Upon presentation of appropriate credentials, a permittee shall allow an authorized representative of the District to enter the permittee's premises where a permitted source is located or emissions related activity is conducted, or where records must be kept under condition of the permit. [District Rule 2520, 9.13.2.1] Federally Enforceable Through Title V Permit
19. Upon presentation of appropriate credentials, a permittee shall allow an authorized representative of the District to have access to and copy, at reasonable times, any records that must be kept under the conditions of the permit. [District Rule 2520, 9.13.2.2] Federally Enforceable Through Title V Permit
20. Upon presentation of appropriate credentials, a permittee shall allow an authorized representative of the District to inspect at reasonable times any facilities, equipment, practices, or operations regulated or required under the permit. [District Rule 2520, 9.13.2.3] Federally Enforceable Through Title V Permit
21. Upon presentation of appropriate credentials, a permittee shall allow an authorized representative of the District to sample or monitor, at reasonable times, substances or parameters for the purpose of assuring compliance with the permit or applicable requirements. [District Rule 2520, 9.13.2.4] Federally Enforceable Through Title V Permit
22. No air contaminants shall be discharged into the atmosphere for a period or periods aggregating more than 3 minutes in any one hour which is as dark or darker than Ringelmann #1 or equivalent to 20% opacity and greater, unless specifically exempted by District Rule 4101 (2/17/05). If the equipment or operation is subject to a more stringent visible emission standard as prescribed in a permit condition, the more stringent visible emission limit shall supersede this condition. [District Rule 4101] Federally Enforceable Through Title V Permit

FACILITY-WIDE REQUIREMENTS CONTINUE ON NEXT PAGE
These terms and conditions are part of the Facility-wide Permit to Operate.

23. No person shall manufacture, blend, repackage, supply, sell, solicit or apply any architectural coating with a VOC content in excess of the corresponding limit specified in the Table of Standards of District Rule 4601 (12/17/09) for use or sale within the District. [District Rule 4601, 5.1] Federally Enforceable Through Title V Permit
24. All VOC-containing materials for architectural coatings subject to Rule 4601 (12/17/09) shall be stored in closed containers when not in use. [District Rule 4601, 5.4] Federally Enforceable Through Title V Permit
25. The permittee shall comply with all the Labeling and Test Methods requirements outlined in Rule 4601 sections 6.1 and 6.3 (12/17/09). [District Rule 4601, 6.1 and 6.3] Federally Enforceable Through Title V Permit
26. With each report or document submitted under a permit requirement or a request for information by the District or EPA, the permittee shall include a certification of truth, accuracy, and completeness by a responsible official. [District Rule 2520, 9.13.1 and 10.0] Federally Enforceable Through Title V Permit
27. If the permittee performs maintenance on, or services, repairs, or disposes of appliances, the permittee shall comply with the standards for Recycling and Emissions Reduction pursuant to 40 CFR 82, Subpart F. [40 CFR 82 Subpart F] Federally Enforceable Through Title V Permit
28. If the permittee performs service on motor vehicles when this service involves the ozone-depleting refrigerant in the motor vehicle air conditioner (MVAC), the permittee shall comply with the standards for Servicing of Motor Vehicle Air Conditioners pursuant to all the applicable requirements as specified in 40 CFR 82, Subpart B. [40 CFR 82, Subpart B] Federally Enforceable Through Title V Permit
29. Disturbances of soil related to any construction, demolition, excavation, extraction, or other earthmoving activities shall comply with the requirements for fugitive dust control in District Rule 8021 unless specifically exempted under Section 4.0 of Rule 8021 (8/19/04) or Rule 8011 (8/19/04). [District Rule 8021 and 8011] Federally Enforceable Through Title V Permit
30. Outdoor handling, storage and transport of any bulk material which emits dust shall comply with the requirements of District Rule 8031, unless specifically exempted under Section 4.0 of Rule 8031 (8/19/04) or Rule 8011 (8/19/04). [District Rule 8031 and 8011] Federally Enforceable Through Title V Permit
31. An owner/operator shall prevent or cleanup any carryout or trackout in accordance with the requirements of District Rule 8041 Section 5.0, unless specifically exempted under Section 4.0 of Rule 8041 (8/19/04) or Rule 8011 (8/19/04). [District Rule 8041 and 8011] Federally Enforceable Through Title V Permit
32. Whenever open areas are disturbed or vehicles are used in open areas, the facility shall comply with the requirements of Section 5.0 of District Rule 8051, unless specifically exempted under Section 4.0 of Rule 8051 (8/19/04) or Rule 8011 (8/19/04). [District Rule 8051 and 8011] Federally Enforceable Through Title V Permit
33. Any paved road or unpaved road shall comply with the requirements of District Rule 8061 unless specifically exempted under Section 4.0 of Rule 8061 (8/19/04) or Rule 8011 (8/19/04). [District Rule 8061 and Rule 8011] Federally Enforceable Through Title V Permit
34. Any unpaved vehicle/equipment area that anticipates more than 75 vehicle trips per day shall comply with the requirements of Section 5.1.1 of District Rule 8071. Any unpaved vehicle/equipment area that anticipates more than 100 vehicle trips per day shall comply with the requirements of Section 5.1.2 of District Rule 8071. All sources shall comply with the requirements of Section 5.0 of District Rule 8071 unless specifically exempted under Section 4.0 of Rule 8071 (9/16/04) or Rule 8011 (8/19/04). [District Rule 8071 and Rule 8011] Federally Enforceable Through Title V Permit
35. Any owner or operator of a demolition or renovation activity, as defined in 40 CFR 61.141, shall comply with the applicable inspection, notification, removal, and disposal procedures for asbestos containing materials as specified in 40 CFR 61.145 (Standard for Demolition and Renovation). [40 CFR 61 Subpart M] Federally Enforceable Through Title V Permit

FACILITY-WIDE REQUIREMENTS CONTINUE ON NEXT PAGE
These terms and conditions are part of the Facility-wide Permit to Operate.

36. The permittee shall submit certifications of compliance with the terms and standards contained in Title V permits, including emission limits, standards and work practices, to the District and the EPA annually (or more frequently as specified in an applicable requirement or as specified by the District). The certification shall include the identification of each permit term or condition, the compliance status, whether compliance was continuous or intermittent, the methods used for determining the compliance status, and any other facts required by the District to determine the compliance status of the source. [District Rule 2520, 9.16] Federally Enforceable Through Title V Permit
37. The permittee shall submit an application for Title V permit renewal to the District at least six months, but not greater than 18 months, prior to the permit expiration date. [District Rule 2520, 5.2] Federally Enforceable Through Title V Permit
38. When a term is not defined in a Title V permit condition, the definition in the rule cited as the origin and authority for the condition in a Title V permits shall apply. [District Rule 2520, 9.1.1] Federally Enforceable Through Title V Permit
39. Compliance with permit conditions in the Title V permit shall be deemed in compliance with the following outdated SIP requirements: Rule 401 (Madera, Fresno, Kern, Kings, San Joaquin, Stanislaus, Tulare and Merced), Rule 110 (Fresno, Stanislaus, San Joaquin), Rule 109 (Merced), Rule 113 (Madera), and Rule 111 (Kern, Tulare, Kings). A permit shield is granted from these requirements. [District Rule 2520, 13.2] Federally Enforceable Through Title V Permit
40. Compliance with permit conditions in the Title V permit shall be deemed in compliance with the following applicable requirements: SJVUAPCD Rules 1100, sections 6.1 and 7.0 (12/17/92); 2010, sections 3.0 and 4.0 (12/17/92); 2031 (12/17/92); 2040 (12/17/92); 2070, section 7.0 (12/17/92); 2080 (12/17/92); and 4601, sections 5.1, 5.2, 5.3, 5.8 and 8.0 (12/17/09). A permit shield is granted from these requirements. [District Rule 2520, 13.2] Federally Enforceable Through Title V Permit
41. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
42. Facility shall comply with all applicable requirements regarding preparation and implementation of a risk management plan by August 31, 1999 and shall abide by all applicable sections of 40 CFR Part 68. [40 CFR 68] Federally Enforceable Through Title V Permit
43. A Three-Year Compliance Plan that demonstrates compliance with the requirements of Section 5.1 of District Rule 4694 (12/15/05) for each year of the applicable compliance period shall be submitted to the District by no later than December 1, 2006, and every three years thereafter on or before December 1. [District Rule 4694, 6.1]
44. A Three-Year Compliance Plan Verification that demonstrates that the Three-Year Compliance Plan elements are in effect shall be submitted to the District by no later than July 1, 2007, and every three years thereafter on or before July 1. [District Rule 4694, 6.2]
45. An Annual Compliance Plan Demonstration that shows compliance with the applicable requirements of this rule shall be submitted to the District by no later than March 1, 2008, and every year thereafter on or before March 1. [District Rule 4694, 6.3]
46. Operators using CER to mitigate fermentation emissions shall perform all monitoring and recordkeeping, as established in their approved Three-Year Compliance Plan, and shall maintain all records necessary to demonstrate compliance. [District Rule 4694]
47. The reporting periods for the Report of Required Monitoring and the Compliance Certification Report begin July 1 of every year, unless alternative dates are approved by the District Compliance Division. These reports are due within 30 days after the end of the reporting period. [District Rule 2520] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-1-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

TWO BULK STORAGE TANKS, PNEUMATIC CONVEYING SYSTEM WITH FABRIC COLLECTOR (PCO3 SLV COLLECTOR)

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 NSR Rule] Federally Enforceable Through Title V Permit
2. After each loading, the fabric collector cleaning system shall be cycled. [District NSR Rule] Federally Enforceable Through Title V Permit
3. Dust collection system shall be completely inspected annually for evidence of particulate matter breakthrough and repaired as needed. [District Rule 2520, 9.3.2] Federally Enforceable Through Title V Permit
4. Dust collector filters shall be thoroughly inspected annually for tears, scuffs, abrasions, holes, or any evidence of particulate matter breakthrough and shall be replaced as needed. [District Rule 2520, 9.3.2] Federally Enforceable Through Title V Permit
5. Records of dust collector maintenance, inspections, and repair shall be maintained. These records shall include identification of the equipment, date of inspection, any corrective action taken, and identification of the personnel performing the inspection. [District Rule 2520, 9.4.2] Federally Enforceable Through Title V Permit
6. Particulate matter emissions shall not exceed the hourly rate as calculated in District Rule 4202 using the equation $E=3.59 \times P^{0.62}$ if P is less than or equal to 30 tons per hour, or $E=17.37 \times P^{0.16}$ if P is greater than 30 tons per hour (amended December 17, 1992). [District Rule 4202] Federally Enforceable Through Title V Permit
7. Particulate matter emissions shall not exceed 0.1 gr/dscf. [District Rule 4201] Federally Enforceable Through Title V Permit
8. Visible emissions shall be inspected annually during operation. If visible emissions are observed, corrective action shall be taken to eliminate visible emissions. If visible emissions cannot be corrected within 24 hours, a visible emissions test using EPA Method 9 shall be conducted. [District Rule 2520, 9.3.2] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-4-13

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

150 MMBTU/HR MURRAY MODEL MSF5-99 NATURAL GAS-FIRED BOILER WITH A TODD COMBUSTION MODEL SV750FGX LOW NOX BURNER, FLUE GAS RECIRCULATION AND A CRI COMPANY SELECTIVE CATALYTIC REDUCTION (SCR) SYSTEM

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 grain/dscf at operating conditions, nor 0.1 grain/dscf calculated to 12% CO₂, nor 10 lb/hr. [District Rules 4201 and 4301, 5.1 and 5.2.3] Federally Enforceable Through Title V Permit
3. The emission control system shall be in operation and emissions shall be minimized insofar as technologically feasible during startup and shutdown. [District Rules 4305, 4306, and 4320] Federally Enforceable Through Title V Permit
4. The unit shall only be fired on PUC-regulated natural gas. [District Rule 2201] Federally Enforceable Through Title V Permit
5. Permittee shall determine sulfur content of combusted gas annually or shall demonstrate that the combusted gas is provided from a PUC or FERC regulated source. [District Rules 1081 and 4320] Federally Enforceable Through Title V Permit
6. Fuel sulfur content shall be determined using EPA Method 11 or Method 15. [District Rule 4320]
7. Operator shall provide that fuel hhv be certified by third party fuel supplier or determined annually by ASTM D 1826 or D 1945 in conjunction with ASTM D 3588 for gaseous fuels. [District Rules 2520, 9.3.2, 4305, 4306, and 4320, 6.2.1] Federally Enforceable Through Title V Permit
8. Operator shall maintain copies of fuel invoices and supplier certifications. [District Rule 2520, 9.3.2] Federally Enforceable Through Title V Permit
9. Compliance with permit conditions in the Title V permit shall be deemed compliance with the following subsumed requirements: Rule 407 (Merced). [District Rule 2520, 13.2] Federally Enforceable Through Title V Permit
10. Compliance with permit conditions in the Title V permit shall be deemed compliance with the following subsumed requirements: SJVUAPCD Rule 1081, 4201, 4202, 4301 and 4305. [District Rule 2520, 13.2] Federally Enforceable Through Title V Permit
11. The requirements of 40 CFR 60, subpart Db do not apply to this source. A permit shield is granted for this requirement. [District Rule 2520, 13.2] Federally Enforceable Through Title V Permit
12. Except during start-up and shutdown, emissions from the exhaust of the SCR system serving this boiler shall not exceed any of the following limits: 7 ppmvd NO_x @ 3% O₂ or 0.008 lb-NO_x/MMBtu; 0.00285 lb-SO_x/MMBtu; 0.005 lb-PM₁₀/MMBtu; 200 ppmvd CO @ 3% O₂ or 0.148 lb-CO/MMBtu; or 0.0028 lb-VOC/MMBtu. [District NSR Rule and District Rules 4305, 4306, and 4320, 5.2.1] Federally Enforceable Through Title V Permit
13. During start-up and shutdown, emissions from the exhaust of the SCR system serving this boiler shall not exceed any of the following limits: 1.65 lb-NO_x/hr; 0.00285 lb-SO_x/MMBtu; 0.005 lb-PM₁₀/MMBtu; 22.2 lb-CO/hr; or 0.0028 lb-VOC/MMBtu. [District Rules 2201, 4305, 4306, and 4320] 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.

14. The total duration of start-up time shall not exceed 9.0 hours per day. [District Rules 2201, 4305, 4306, and 4320, 5.6] Federally Enforceable Through Title V Permit
15. The duration of startup time shall not exceed 6.0 hours per occurrence. [District Rules 2201, 4305, 4306, and 4320, 5.6] Federally Enforceable Through Title V Permit
16. The total duration of shutdown time shall not exceed 6.0 hours per day. [District Rules 2201, 4305, 4306, and 4320, 5.6] Federally Enforceable Through Title V Permit
17. The duration of shutdown time shall not exceed 3.0 hours per occurrence. [District Rules 2201, 4305, 4306, and 4320, 5.6] Federally Enforceable Through Title V Permit
18. The ammonia (NH₃) emissions shall not exceed 10 ppmvd @ 3% O₂ over a 15 minute averaging period. [District Rule 4102] Federally Enforceable Through Title V Permit
19. Source testing to measure NO_x, CO, and NH₃ emissions from this unit shall be conducted at least once every 12 months. After demonstrating compliance on two consecutive annual source tests, the unit shall be tested not less than once every 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 12 months. [District Rules 2201, 4102, 4305, 4306, and 4320 6.3.1] Federally Enforceable Through Title V Permit
20. 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 Rules 1081] Federally Enforceable Through Title V Permit
21. The source test plan shall identify which fuel the source test is going to be performed on and the basis (ppmv or lb/MMBtu) that will be used to demonstrate compliance. [District Rules 4305, 4306, and 4320] Federally Enforceable Through Title V Permit
22. 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 4320. [District Rules 4305, 4306, and 4320] Federally Enforceable Through Title V Permit
23. 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 4305, 4306, and 4320, 5.8.5] Federally Enforceable Through Title V Permit
24. NO_x 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, 4306, and 4320, 6.2] Federally Enforceable Through Title V Permit
25. CO emissions for source test purposes shall be determined using EPA Method 10 or ARB Method 100. [District Rules 4305, 4306, and 4320, 6.2] Federally Enforceable Through Title V Permit
26. Stack gas oxygen (O₂) shall be determined using EPA Method 3 or 3A or ARB Method 100. [District Rules 4305, 4306, and 4320, 6.2] Federally Enforceable Through Title V Permit
27. Source testing for ammonia slip shall be conducted utilizing BAAQMD Method ST-1B. [District Rule 4102] Federally Enforceable Through Title V Permit
28. 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

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

29. The permittee shall monitor and record the stack concentration of NO_x, CO, NH₃, and O₂ at least once during each month in which source testing is not performed. NO_x, CO, and O₂ monitoring shall be conducted utilizing a portable analyzer that meets District specifications or District-approved monitoring equipment. NH₃ monitoring shall be conducted utilizing Draeger tubes or a District approved equivalent method. 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 it has been performed within the last month. [District Rules 4102, 4305, 4306, and 4320] Federally Enforceable Through Title V Permit
30. If the NO_x, CO, or NH₃ concentrations, as measured by the portable analyzer or the District approved ammonia monitoring equipment, exceed the permitted levels the permittee shall return the emissions to compliant levels as soon as possible, but no longer than 1 hour of operation after detection. If the portable analyzer continues to show emission limit violations after 1 hour of operation following 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 that is subject to enforcement action has occurred. 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 the performing the notification and testing required by this condition. [District Rules 4102, 4305, 4306, and 4320] Federally Enforceable Through Title V Permit
31. All NO_x, CO, NH₃, and O₂ monitoring emissions readings shall be taken with the unit operating at conditions representative of normal operation or under the conditions specified in the Permit to Operate. The NO_x, CO and O₂ analyzer and NH₃ emissions monitoring equipment shall be calibrated, maintained, and operated in accordance with the manufacturer's specifications and recommendations or a protocol approved by the APCO. Analyzer 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 readings, evenly spaced out over the 15 consecutive-minute period. [District Rules 4102, 4305, 4306, and 4320] Federally Enforceable Through Title V Permit
32. Ammonia emission readings shall be conducted at the time the NO_x, CO and O₂ readings are taken. The readings shall be converted to ppmvd @ 3% O₂. [District Rule 4102]
33. The permittee shall maintain records of: (1) the date and time of NO_x, CO, NH₃, and O₂ measurements, (2) the O₂ concentration in percent by volume and the measured NO_x, CO, and NH₃ concentrations corrected to 3% O₂, (3) make and model of the portable analyzer(s), (4) portable analyzer calibration records, (5) the method of determining the NH₃ emission concentration, and (6) a description of any corrective action taken to maintain the emissions at or below the acceptable levels. [District Rules 4102, 4305, 4306, and 4320] Federally Enforceable Through Title V Permit
34. The permittee shall maintain daily records of start-up and shutdown durations and number of occurrences of each start-up and shutdown. [District Rules 2201 1070, 2201, 4305, 4306, and 4320] Federally Enforceable Through Title V Permit
35. The permittee shall take readings of the NO_x concentration and O₂ percent, by volume, using the in-stack monitoring system at least once per each day that the boiler operates. [District Rule 2201 and 40 CFR Part 64.9] Federally Enforceable Through Title V Permit
36. During times when the in-stack monitoring system is down for maintenance or repairs, the permittee shall use a District approved portable analyzer to record daily NO_x and O₂ concentrations. The permittee shall maintain records of the portable analyzer readings including the date(s) and reason the in-stack monitoring system was not operating. [District Rule 2201 and 40 CFR Part 64] Federally Enforceable Through Title V Permit
37. The permittee shall maintain daily records of the NO_x and O₂ concentration from the in-stack monitoring system. These records shall be made available for District inspection upon request. [District Rule 2201 and 40 CFR Part 64] 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.

38. The permittee shall compare the NO_x and O₂ concentrations from the in-stack monitoring system with the concentration of NO_x and O₂ readings from calibration gas cylinders for NO_x and O₂ at least once during each month that the boiler operates. The permittee shall maintain these comparison readings and these records shall be available for District inspection upon request. [District Rule 2201 and 40 CFR Part 64] Federally Enforceable Through Title V Permit
39. If the NO_x or O₂ concentrations, as measured by the in-stack monitoring system, exceed the permitted levels the permittee shall return the emissions to compliant levels as soon as possible, but no longer than 1 hour of operation after detection. If the in-stack monitoring system continues to show emission limit violations after 1 hour of operation following 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 that is subject to enforcement action has occurred. 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 the performing the notification and testing required by this condition. [District Rules 4102, 4305, 4306, and 4320] Federally Enforceable Through Title V Permit
40. The permittee shall comply with the compliance assurance monitoring operation and maintenance requirements of 40 CFR part 64.7. [40 CFR Part 64.7] Federally Enforceable Through Title V Permit
41. If the District or EPA determine that a Quality Improvement Plan is required under 40 CFR 64.7(d)(2), the permittee shall develop and implement the Quality Improvement Plan in accordance with 40 CFR Part 64.8. [40 CFR Part 64.8] Federally Enforceable Through Title V Permit
42. The permittee shall comply with the record keeping and reporting requirements of 40 CFR part 64.9. [40 CFR Part 64.9] Federally Enforceable Through Title V Permit
43. All records shall be maintained and retained on-site for a minimum of five years, and shall be made available for District inspection upon request. [District Rules 1070, 4305, 4306, and 4320, 6.1] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-5-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

JACOBSON HAMMER MILL MODEL P-42226, 250 HP

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 NSR Rule] Federally Enforceable Through Title V Permit
2. Particulate matter emissions shall not exceed the hourly rate calculated in District Rule 4202 using equation $E=3.59 \times P^{0.62}$ if P is less than or equal to 30 tons per hour, or $E=17.37 \times P^{0.16}$ if P is greater than 30 tons per hour (amended December 17, 1992). [District Rule 4202] Federally Enforceable Through Title V Permit
3. Particulate matter emissions shall not exceed 0.1 gr/dscf. [District Rule 4201] Federally Enforceable Through Title V Permit
4. Visible emissions shall be inspected annually during operation. If visible emissions are observed, corrective action shall be taken to eliminate visible emissions. If visible emissions cannot be corrected within 24 hours, a visible emissions test using EPA Method 9 shall be conducted. [District Rule 2520, 9.3.2] Federally Enforceable Through Title V Permit
5. Dust collection system shall be completely inspected annually for evidence of particulate matter breakthrough and repaired as needed. [District Rule 2520, 9.3.2] Federally Enforceable Through Title V Permit
6. Dust collector filters shall be thoroughly inspected annually for tears, scuffs, abrasions, holes, or any evidence of particulate matter breakthrough and shall be replaced as needed. [District Rule 2520, 9.3.2] Federally Enforceable Through Title V Permit
7. Records of dust collector maintenance, inspections, and repair shall be maintained. These records shall include identification of the equipment, date of inspection, any corrective action taken, and identification of the personnel performing the inspection. [District Rule 2520, 9.4.2] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-6-3

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

DIATOMACEOUS EARTH (DE) PNEUMATIC RECEIVING OPERATION WITH AN 8,190 CUBIC FOOT SILO SERVED BY A DYNAMIC AIR BAGHOUSE (MODEL #84A-25).

PERMIT UNIT REQUIREMENTS

1. The baghouse shall be equipped with a pressure differential gauge to indicate the pressure drop across the bags. The gauge shall be maintained in good working condition at all times and shall be located in an easily accessible location. [District NSR Rule] Federally Enforceable Through Title V Permit
2. Replacement bags numbering at least 10% of the total number of bags in the largest baghouse using each type of bag shall be maintained on the premises. [District NSR Rule] Federally Enforceable Through Title V Permit
3. Material removed from dust collector(s) shall be disposed of in a manner preventing entrainment into the atmosphere. [District NSR Rule] Federally Enforceable Through Title V Permit
4. The baghouse cleaning frequency and duration shall be adjusted to optimize the control efficiency. [District NSR Rule] Federally Enforceable Through Title V Permit
5. Ducting to the baghouse shall be properly maintained to prevent fugitive dust emissions. [District NSR Rule] Federally Enforceable Through Title V Permit
6. The PM10 emission concentration shall not exceed 0.003 lbs per ton of material received. [District NSR Rule] Federally Enforceable Through Title V Permit
7. The amount of material received shall not exceed 75 tons in any one day. [District NSR Rule] Federally Enforceable Through Title V Permit
8. Daily records of the amount of material received shall be maintained, retained on the premises for a minimum of five years, and shall be made available for District inspection upon request. [District Rule 1070 and 2520, 9.4.2] Federally Enforceable Through Title V Permit
9. Dust collector filters shall be thoroughly inspected annually for any tears, scuffs, abrasions, holes, or any evidence of particulate matter breakthrough and shall be replaced as needed. [District Rule 2520, 9.3.2] Federally Enforceable Through Title V Permit
10. Records of dust collector maintenance, inspections, and repair shall be maintained. These records shall include identification of the equipment, date of inspection, corrective action taken, and identification of the individual performing the inspection. [District Rule 2520, 9.3.2] Federally Enforceable Through Title V Permit
11. Particulate matter emissions shall not exceed the hourly rate as calculated in District Rule 4202 using the equation $E=3.59 \times P^{0.62}$ if P is less than or equal to 30 tons per hour, or $E=17.37 \times P^{0.16}$ if P is greater than 30 tons per hour (amended December 17, 1992). [District Rule 4202] Federally Enforceable Through Title V Permit
12. Particulate matter emissions shall not exceed 0.1 gr/dscf. [District Rule 4201] 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.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-6-3 : Aug 29 2016 8:01AM -- BROWND

13. Visible emissions shall be inspected annually during operation. If visible emissions are observed, corrective action shall be taken to eliminate visible emissions. If visible emissions cannot be corrected within 24 hours, a visible emissions test using EPA Method 9 shall be conducted. [District Rule 2520, 9.3.2] Federally Enforceable Through Title V Permit
14. There shall be no visible emissions from the baghouse. [District NSR Rule] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-7-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

ABRASIVE BLASTING OPERATION WITH A 100 LB CLEMCO BLASTING POT

PERMIT UNIT REQUIREMENTS

1. All abrasive blasting shall be conducted within a permanent building unless steel or iron shot/grit is used exclusively, the item to be blasted exceeds 8 feet in any dimension, or the surface being blasted is situated at its permanent location or no further away from its permanent location than is necessary to allow the surface to be blasted. [92500 CCR]
2. Abrasive blasting operations conducted outside a permanent building which do not use steel or iron shot/grit exclusively shall use: wet abrasive blasting, hydroblasting, vacuum blasting, or abrasives certified by CARB for permissible dry outdoor blasting. [92500 CCR]
3. Abrasive blasting operations conducted outside a permanent building shall not discharge air contaminants into the atmosphere for a period or periods aggregating more than three minutes in any one hour which is as dark as or darker than Ringelmann 2 or equivalent to 40% opacity. [92200 CCR]
4. Abrasive blasting operations conducted within a permanent building shall not discharge air contaminants into the atmosphere for a period or periods aggregating more than three minutes in any one hour which is as dark as or darker than Ringelmann 1 or equivalent to 20% opacity. [92200 CCR]
5. A used certified abrasive shall not be considered certified for reuse unless the abrasive conforms to its original cut-point fineness. [92530 CCR]
6. All abrasive blasting shall be conducted in accordance with California Code of Regulations Title 17, Subchapter 6, Sections 92000 through 92540. [CCR]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-8-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

ABRASIVE BLASTING OPERATION WITH AN 800 LB SARACCO BLASTING POT

PERMIT UNIT REQUIREMENTS

1. All abrasive blasting shall be conducted within a permanent building unless steel or iron shot/grit is used exclusively, the item to be blasted exceeds 8 feet in any dimension, or the surface being blasted is situated at its permanent location or no further away from its permanent location than is necessary to allow the surface to be blasted. [92500 CCR]
2. Abrasive blasting operations conducted outside a permanent building which do not use steel or iron shot/grit exclusively shall use: wet abrasive blasting, hydroblasting, vacuum blasting, or abrasives certified by CARB for permissible dry outdoor blasting. [92500 CCR]
3. Abrasive blasting operations conducted outside a permanent building shall not discharge air contaminants into the atmosphere for a period or periods aggregating more than three minutes in any one hour which is as dark as or darker than Ringelmann 2 or equivalent to 40% opacity. [92200 CCR]
4. Abrasive blasting operations conducted within a permanent building shall not discharge air contaminants into the atmosphere for a period or periods aggregating more than three minutes in any one hour which is as dark as or darker than Ringelmann 1 or equivalent to 20% opacity. [92200 CCR]
5. A used certified abrasive shall not be considered certified for reuse unless the abrasive conforms to its original cut-point fineness. [92530 CCR]
6. All abrasive blasting shall be conducted in accordance with California Code of Regulations Title 17, Subchapter 6, Sections 92000 through 92540. [CCR]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-9-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

ABRASIVE BLASTING OPERATION WITH AN 800 LB CLEMCO (MODEL 2463) BLASTING POT

PERMIT UNIT REQUIREMENTS

1. All abrasive blasting shall be conducted within a permanent building unless steel or iron shot/grit is used exclusively, the item to be blasted exceeds 8 feet in any dimension, or the surface being blasted is situated at its permanent location or no further away from its permanent location than is necessary to allow the surface to be blasted. [92500 CCR]
2. Abrasive blasting operations conducted outside a permanent building which do not use steel or iron shot/grit exclusively shall use: wet abrasive blasting, hydroblasting, vacuum blasting, or abrasives certified by CARB for permissible dry outdoor blasting. [92500 CCR]
3. Abrasive blasting operations conducted outside a permanent building shall not discharge air contaminants into the atmosphere for a period or periods aggregating more than three minutes in any one hour which is as dark as or darker than Ringelmann 2 or equivalent to 40% opacity. [92200 CCR]
4. Abrasive blasting operations conducted within a permanent building shall not discharge air contaminants into the atmosphere for a period or periods aggregating more than three minutes in any one hour which is as dark as or darker than Ringelmann 1 or equivalent to 20% opacity. [92200 CCR]
5. A used certified abrasive shall not be considered certified for reuse unless the abrasive conforms to its original cut-point fineness. [92530 CCR]
6. All abrasive blasting shall be conducted in accordance with California Code of Regulations Title 17, Subchapter 6, Sections 92000 through 92540. [CCR]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-10-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

ABRASIVE BLASTING OPERATION WITH AN 800 LB SARACCO BLASTING POT

PERMIT UNIT REQUIREMENTS

1. All abrasive blasting shall be conducted within a permanent building unless steel or iron shot/grit is used exclusively, the item to be blasted exceeds 8 feet in any dimension, or the surface being blasted is situated at its permanent location or no further away from its permanent location than is necessary to allow the surface to be blasted. [92500 CCR]
2. Abrasive blasting operations conducted outside a permanent building which do not use steel or iron shot/grit exclusively shall use: wet abrasive blasting, hydroblasting, vacuum blasting, or abrasives certified by CARB for permissible dry outdoor blasting. [92500 CCR]
3. Abrasive blasting operations conducted outside a permanent building shall not discharge air contaminants into the atmosphere for a period or periods aggregating more than three minutes in any one hour which is as dark as or darker than Ringelmann 2 or equivalent to 40% opacity. [92200 CCR]
4. Abrasive blasting operations conducted within a permanent building shall not discharge air contaminants into the atmosphere for a period or periods aggregating more than three minutes in any one hour which is as dark as or darker than Ringelmann 1 or equivalent to 20% opacity. [92200 CCR]
5. A used certified abrasive shall not be considered certified for reuse unless the abrasive conforms to its original cut-point fineness. [92530 CCR]
6. All abrasive blasting shall be conducted in accordance with California Code of Regulations Title 17, Subchapter 6, Sections 92000 through 92540. [CCR]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-12-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

OAK CHIP ROASTING OPERATION SERVED BY A WET SCRUBBER, A 3 MMBTU/HR LPG FIRED INCINERATOR, AND AN INDIRECT FIRED ROASTING OVEN

PERMIT UNIT REQUIREMENTS

1. The incinerator combustion chamber shall be preheated to and maintained at or above 1400 degrees F throughout the oak chip roasting process. [District NSR Rule] Federally Enforceable Through Title V Permit
2. The incinerator shall be equipped with either: an interlock device which shuts down the oak chip roasting oven if the incinerator combustion chamber temperature drops below 1400 degrees F, or a continuous temperature monitoring and recording system. [District NSR Rule] Federally Enforceable Through Title V Permit
3. The amount of material processed (received, roasted and unloaded) shall not exceed 5.25 tons in any one day. [District NSR Rule] Federally Enforceable Through Title V Permit
4. The PM10 emission concentration shall not exceed 0.076 pounds per ton of material processed. [District NSR Rule] Federally Enforceable Through Title V Permit
5. The volatile organic compound (VOC) emission concentration shall not exceed 0.114 pounds per ton of material processed. [District NSR Rule] Federally Enforceable Through Title V Permit
6. Daily records of the amount of material processed shall be maintained, retained on the premises for a minimum of five years, and made available for District inspection upon request. [District Rule 1070 and 2520, 9.4.2] Federally Enforceable Through Title V Permit
7. The water flow rate into the scrubber shall not be less than 100 gallons per minute. [District NSR Rule] Federally Enforceable Through Title V Permit
8. Maximum air flow rate into the scrubber shall not be exceed 9,000 cfm. [District NSR Rule] Federally Enforceable Through Title V Permit
9. Scrubbers shall have operational differential pressure indicators. [District NSR Rule] Federally Enforceable Through Title V Permit
10. Scrubber liquid supply (at inlet to scrubber) shall have an operational pressure indicator. [District NSR Rule] Federally Enforceable Through Title V Permit
11. Scrubber liquid supply (at inlet to scrubber) shall have an operational flow meter. [District NSR Rule] Federally Enforceable Through Title V Permit
12. Scrubber sprays and/or nozzles shall be maintained in optimum working condition. [District NSR Rule] Federally Enforceable Through Title V Permit
13. Sampling facilities for source testing shall be provided in accordance with the provisions of Rule 1081 (amended December 16, 1993). [District Rule 1081] Federally Enforceable Through Title V Permit
14. Source testing shall be conducted using the methods and procedures approved by the District. The District must be notified 30 days prior to any compliance source test, and a source test plan must be submitted for approval 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.

15. Source testing to measure concentrations of volatile organic compounds (as methane) shall be conducted using EPA methods 18 or 25B, or CARB method 100. [District NSR Rule] 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. Particulate matter emissions shall not exceed the hourly rate calculated in District Rule 4202 using equation $E=3.59 \times P^{0.62}$ if P is less than or equal to 30 tons per hour, or $E=17.37 \times P^{0.16}$ if P is greater than 30 tons per hour (amended December 17, 1992). [District Rule 4202] Federally Enforceable Through Title V Permit
18. Particulate matter emissions shall not exceed 0.1 gr/dscf. [District Rule 4201] Federally Enforceable Through Title V Permit
19. Visible emissions shall be inspected monthly during operation. If visible emissions are observed, corrective action shall be taken to eliminate visible emissions. If visible emissions cannot be corrected within 24 hours, a visible emissions test using EPA Method 9 shall be conducted. [District Rule 2520, 9.3.2] Federally Enforceable Through Title V Permit
20. Scrubber water flow rate, air flow rate and operational pressure indicator shall be observed and recorded weekly during operation of this unit. [District Rule 2520, 9.4.2] Federally Enforceable Through Title V Permit
21. Records of scrubber water flow rate, air flow rate and operational pressure shall be maintained. The records shall include identification of the equipment, date of inspection, corrective action taken, and identification of the individual performing the inspection. [District Rule 2520, 9.4.2] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-13-3

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

GASOLINE DISPENSING OPERATION WITH ONE 500 GALLON CONVAULT ABOVEGROUND GASOLINE STORAGE TANK SERVED BY MORRISON BROS PHASE I VAPOR RECOVERY SYSTEM (VR-402-A) AND ONE (1) FUELING POINT WITH ONE (1) GASOLINE DISPENSING NOZZLE (PHASE II EXEMPT), AND STANDING LOSS CONTROL (VR-301-D)

PERMIT UNIT REQUIREMENTS

1. The Phase I and Standing Loss Control Vapor recovery systems shall be installed and maintained in accordance with the manufacturer specifications and the ARB Executive Orders specified in this permit, including applicable rules and regulations of the Division of Measurement Standards of the Department of Food and Agriculture, the Office of the State Fire Marshal of the Department of Forestry and Fire Protection, the Division of Occupational Safety and Health of the Department of Industrial Relations, and the Division of Water Quality of the State Water Resources Control Board that have been made conditions of the certification. [District Rule 4621 and CH&SC 41950] Federally Enforceable Through Title V Permit
2. This gasoline storage and dispensing equipment shall not be used in retail sales, where gasoline dispensed by the unit is subject to payment of California sales tax on gasoline sales. [District Rule 4622] Federally Enforceable Through Title V Permit
3. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
4. The storage container(s) shall be installed, maintained, and operated such that they are leak-free. [District Rule 4621] Federally Enforceable Through Title V Permit
5. The permittee shall have all underground storage container installations and all underground piping configurations inspected by the APCO prior to backfilling. The permittee shall notify the District by telephone or other District-approved method and obtain a confirmation number at least three business days prior to the backfilling. [District Rule 4621] Federally Enforceable Through Title V Permit
6. The Phase I vapor recovery system shall be maintained without leaks as determined in accordance with the test method specified in this permit. [District Rule 4621] Federally Enforceable Through Title V Permit
7. A leak is defined as the dripping of VOC-containing liquid at a rate of more than three (3) drops per minute, or the detection of any gaseous or vapor emissions with a concentration of total organic compound greater than 10,000 ppmv, as methane, above background when measured in accordance with EPA Test Method 21. [District Rule 4621] Federally Enforceable Through Title V Permit
8. No gasoline delivery vessel shall be operated or be allowed to operate unless valid State of California decals are displayed on the cargo container, which attest to the vapor integrity of the container. [District Rule 4621]
9. The permittee shall conduct periodic maintenance inspections based on the greatest monthly throughput of gasoline dispensed by the facility in the previous year as follows: A) less than 2,500 gallons - one day per month; B) 2,500 to less than 25,000 gallons - one day per week; or C) 25,000 gallons or greater - five days per week. All inspections shall be documented within the O & M Manual. [District Rule 4621] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

10. Periodic maintenance inspections of the Phase I vapor recovery system shall include, at a minimum, verification that 1) the fill caps and vapor caps are not missing, damaged, or loose; 2) the fill cap gasket and vapor cap gaskets are not missing or damaged; 3) the fill adapter and vapor adapter are securely attached to the risers; 4) where applicable, the spring-loaded submerged fill tube seals properly against the coaxial tubing; 5) the dry break (poppet-valve) is not missing or damaged; and 6) the submerged fill tube is not missing or damaged. [District Rule 4621] Federally Enforceable Through Title V Permit
11. The facility gasoline throughput shall not exceed either of the following limits: 107 gallons in any one day or 24,000 gallons per calendar year. [District Rules 2201 and 46221] Federally Enforceable Through Title V Permit
12. The permittee shall conduct all periodic vapor recovery system performance tests specified in this permit, no more than 30 days before or after the required compliance testing date, unless otherwise required under the applicable ARB Executive Order. [District Rule 4621] Federally Enforceable Through Title V Permit
13. The permittee shall perform and pass a Static Leak Test "Determination of Static Pressure Performance of Vapor Recovery Systems at Gasoline Dispensing Facilities with Aboveground Tanks" in accordance with the Executive Order specified in this permit for the Phase I Vapor Recovery System within 60 days after initial start-up and at least once every 12 months thereafter. [District Rule 4621] Federally Enforceable Through Title V Permit
14. If a rotatable Phase I vapor adaptor is installed, the permittee shall perform and pass a Static Torque of Rotatable Phase I Adaptors test using ARB procedure TP-201.1B within 60 days after initial start-up and at least once every 36 months thereafter. [District Rule 4621] Federally Enforceable Through Title V Permit
15. A person conducting testing of, or repairs to, a certified vapor recovery system shall be in compliance with District Rule 1177 (Gasoline Dispensing Facility Tester Certification). [District Rule 4621] Federally Enforceable Through Title V Permit
16. A person performing installation of, or maintenance on, a certified Phase I vapor recovery system shall be certified by the ICC for Vapor Recovery System Installation and Repair, or work under the direct and personal supervision of an individual physically present at the work site who is certified. The ICC certification shall be renewed every 24 months. [District Rule 4621] Federally Enforceable Through Title V Permit
17. Proof of the ICC certification and all other certifications required by the Executive Order and installation and operation manual shall be made available onsite. [District Rule 4621] Federally Enforceable Through Title V Permit
18. The permittee shall notify the District at least 7 days prior to each performance test. The test results shall be submitted to the District no later than 30 days after the completion of each test. [District Rule 4621] Federally Enforceable Through Title V Permit
19. The permittee shall maintain a copy of all test results. The test results shall be dated and shall contain the name, address, and telephone number of the company responsible for system installation and testing. [District Rule 4621] Federally Enforceable Through Title V Permit
20. The permittee shall maintain monthly and annual gasoline throughput records. [District Rules 4621 and 4622] Federally Enforceable Through Title V Permit
21. If the gasoline throughput exceeds either 10,000 gallons per any consecutive 30-day period or 24,000 gallons per calendar year, then the facility shall notify the District within 30 days. [District Rule 4622, 6.1.2] Federally Enforceable Through Title V Permit
22. All records required by this permit shall be retained on-site for a period of at least five years and shall be made available for District inspection upon request. [District Rules 4621 and 4622] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-17-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

OAK WOOD CHIP TRANSFER SYSTEM SERVED BY AN ALANCO ENVIRONMENTAL MODEL 16AVS8 BAGHOUSE

PERMIT UNIT REQUIREMENTS

1. Particulate matter emissions shall not exceed 0.1 grains/dscf in concentration. [District Rule 4201] Federally Enforceable Through Title V Permit
2. The baghouse shall be equipped with an operational pressure differential gauge to indicate the pressure drop across the bags. [District NSR Rule] Federally Enforceable Through Title V Permit
3. Visible emissions from the baghouse serving the oak wood chip transfer system shall not equal or exceed 5% opacity for a period or periods aggregating more than three minutes in one hour. [District NSR Rule] Federally Enforceable Through Title V Permit
4. Material removed from baghouse shall be disposed of in a manner preventing entrainment into the atmosphere. [District NSR Rule] Federally Enforceable Through Title V Permit
5. Replacement bags numbering at least 10% of the total number of bags in the baghouse using each type of bag shall be maintained on the premises. [District NSR Rule] Federally Enforceable Through Title V Permit
6. The baghouse cleaning frequency and duration shall be adjusted to optimize the control efficiency. [District NSR Rule] Federally Enforceable Through Title V Permit
7. All ducting from the dust collection hood to the baghouse shall be properly maintained to prevent fugitive dust emissions. [District NSR Rule] Federally Enforceable Through Title V Permit
8. PM10 emissions shall not exceed 0.2 pounds per ton of material processed. [District NSR Rule] Federally Enforceable Through Title V Permit
9. The quantity of material processed by the oak wood chip transfer system shall not exceed 9 tons in any one day. [District NSR Rule] Federally Enforceable Through Title V Permit
10. A record of the daily amount of material processed by the system shall be kept on the premises at all times and shall be made available for the District inspection upon request. [District NSR Rule] Federally Enforceable Through Title V Permit
11. Visible emissions shall be inspected quarterly during operation. If visible emissions are observed, corrective action shall be taken to eliminate visible emissions. If visible emissions cannot be corrected within 24 hour, a visible emissions test using EPA Method 9 shall be conducted. [District Rule 2520, 9.3.2] Federally Enforceable Through Title V Permit
12. Dust collection system shall be completely inspected annually while in operation for evidence of particulate matter leaks and repaired as needed. [District Rule 2520, 9.3.2] Federally Enforceable Through Title V Permit
13. Dust collector filters shall be thoroughly inspected annually for tears, scuffs, abrasions, holes, or any evidence of particulate matter leaks and shall be replaced as needed. [District Rule 2520, 9.3.2] 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.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-17-2 : Aug 29 2016 8:01AM -- BROWND

14. Records of dust collector maintenance, inspections, and repair shall be maintained. The records shall include identification of the equipment, date of inspection, corrective action taken, and identification of the individual performing the inspection. [District Rule 2520, 9.4.2] Federally Enforceable Through Title V Permit
15. Particulate matter emissions shall not exceed the hourly rate as calculated in District Rule 4202 using the equation $E = 3.59P^{0.62}$ if P is less than or equal to 30 tons per hour, or $E = 17.31P^{0.16}$ if P is greater than 30 tons per hour. [District Rule 4202] Federally Enforceable Through Title V Permit
16. All records shall be retained for a minimum of 5 years, and shall be made available for District inspection upon request. [District Rules 1070 and 2520, 9.4.2] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-18-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,556 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 501 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-19-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,591 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 502 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-20-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,562 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 503 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-21-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,535 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 504 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-22-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,518 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 505 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-23-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,588 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 506 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-24-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,625 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 507 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-25-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,523 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 508 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-26-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,611 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 509 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-27-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,514 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 510 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-28-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,521 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 511 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-29-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,557 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 512 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-30-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,497 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 513 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-31-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,539 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 514 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-32-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,557 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 515 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-33-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,580 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 516 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-34-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,552 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 517 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-35-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,519 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 518 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-36-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,529 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 519 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-37-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,579 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 520 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-38-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,552 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 521 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-39-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,538 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 522 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-40-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,537 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 523 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-41-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,560 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 524 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-42-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,189 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 551 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-43-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,098 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 552 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-44-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,035 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 553 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-45-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,052 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 554 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-46-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,072 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 555 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-47-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,132 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 556 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-48-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,249 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 557 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-49-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,814 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 561 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-50-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,788 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 562 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-51-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,824 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 563 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-52-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,780 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 564 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-53-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,790 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 565 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-54-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,763 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 566 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-55-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,806 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 567 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-56-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,815 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 568 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-57-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,784 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 569 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-58-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,823 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 570 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-59-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,790 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 571 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-60-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,788 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 572 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-61-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,798 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 573 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-62-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,841 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 574 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-63-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,834 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 575 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-64-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,802 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 576 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-65-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,814 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 577 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-66-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,785 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 578 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-67-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,791 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 579 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-68-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,827 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 580 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-69-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,805 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 581 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-70-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,817 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 582 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-71-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,814 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 583 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-72-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,823 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 584 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-73-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

63,328 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 601 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-74-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

63,371 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 602 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-75-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

63,262 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 603 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-76-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

63,328 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 604 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-77-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

63,382 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 605 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-78-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

63,393 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 606 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-79-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

63,371 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 607 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-80-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

63,437 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 608 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-81-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

63,328 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 609 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-82-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

63,437 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 610 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-83-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

63,306 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 611 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-84-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

63,263 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 612 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-85-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

63,371 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 613 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-86-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

63,349 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 614 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-87-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

63,360 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 615 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-88-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

63,262 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 616 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-89-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

63,338 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 617 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-90-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

63,382 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 618 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-91-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

63,317 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 619 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-92-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

63,349 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 620 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-93-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

104,139 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1002 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-94-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

104,095 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1003 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-95-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

104,048 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1004 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-96-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

103,917 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1005 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-97-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

104,042 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1006 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-98-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

104,008 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1007 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-99-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

103,932 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1008 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-100-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

103,969 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1009 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-101-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

103,901 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1010 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-102-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

103,992 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1011 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-103-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

104,034 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1012 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-104-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

104,041 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1013 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-105-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

103,768 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1014 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-106-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

103,890 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1015 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-107-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

101,910 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1016 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-108-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

102,108 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1017 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-109-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

102,259 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1018 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-110-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

102,378 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1019 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-111-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

102,603 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1020 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-112-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

102,052 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1021 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-113-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

101,930 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1022 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-114-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

102,261 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1023 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-115-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

102,099 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1024 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-116-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

102,239 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1025 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-117-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

107,223 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1026 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-118-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

106,470 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1027 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-119-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

107,067 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1028 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-120-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

107,113 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1029 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-121-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

106,927 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1030 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-122-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

105,395 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
1034 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-123-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

105,395 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
1035 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-124-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

102,812 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1101 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-125-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

102,831 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1102 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-126-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

102,760 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1103 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-127-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

102,843 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1104 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-128-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

102,861 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1105 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-129-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

103,002 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1107 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-130-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

102,631 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1108 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-131-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

102,698 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1109 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-132-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

102,798 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1110 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-133-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

102,623 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1111 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-134-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

101,567 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
1201 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-135-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

101,422 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
1202 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-136-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

101,661 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
1203 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-137-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

101,419 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
1204 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-138-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

101,428 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
1205 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-139-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

101,501 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
1206 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-140-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

101,543 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
1207 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-141-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

101,555 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
1208 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-142-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

101,537 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
1209 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-143-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

101,631 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
1210 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-144-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

101,494 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
1211 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-145-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

101,463 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
1212 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-146-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

101,544 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
1213 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-147-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

101,566 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
1214 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-148-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

101,418 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
1215 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-149-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

101,426 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
1216 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-150-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

102,611 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
1301 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-151-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

102,601 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
1302 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-152-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

102,585 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
1303 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-153-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

102,548 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
1304 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-154-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

102,651 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
1305 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-155-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

212,754 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 2001 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, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
2. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-156-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

212,797 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 2002 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, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
2. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-157-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

212,796 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 2003 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, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
2. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-158-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

212,888 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 2004 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, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
2. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-159-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

212,571 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 2005 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, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
2. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-160-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

212,861 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 2006 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, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
2. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-161-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

212,710 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 2007 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, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
2. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-162-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

212,948 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 2008 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, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
2. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-163-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

212,707 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 2009 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, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
2. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-164-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

212,960 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 2010 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, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
2. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-165-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

212,928 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 2011 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, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
2. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-166-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

212,936 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 2012 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, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
2. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-167-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

214,875 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2021
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-168-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

214,652 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2022
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-169-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

214,601 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2023
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-170-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

214,664 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2024
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-171-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

214,758 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2025
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-172-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

214,407 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2026
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-173-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

214,440 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2027
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-174-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

214,644 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2028
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-175-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

214,751 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2029
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-176-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

214,830 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2030
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-177-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

214,777 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2031
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-178-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

214,733 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2032
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-179-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

214,922 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2033
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-180-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

214,803 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2034
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-181-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

214,667 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2035
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-182-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

214,503 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2036
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-183-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

214,646 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2037
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-184-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

214,462 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2038
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-185-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

214,721 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2039
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-186-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

214,826 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2040
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-187-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

214,803 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2041
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-188-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

214,697 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2042
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-189-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

214,460 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2043
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-190-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

214,541 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2044
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-191-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

214,884 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2045
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-192-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

214,657 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2046
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-193-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

214,739 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2047
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-194-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

214,846 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2048
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-195-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

214,667 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2049
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-196-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

214,819 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2050
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-197-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

214,863 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2051
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-198-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

214,518 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2052
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-199-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

214,965 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2053
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-200-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

214,708 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2054
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-201-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

214,547 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2055
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-202-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

214,819 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2056
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-203-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

214,857 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2057
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-204-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

214,793 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2058
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-205-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

214,754 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2059
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-206-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

214,757 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2060
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-207-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

214,671 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2061
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-208-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

214,680 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2062
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-209-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

214,806 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2063
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-210-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

214,840 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2064
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-211-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

214,702 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2065
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-212-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

214,792 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2066
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-213-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

214,781 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2067
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-214-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

214,834 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2068
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-215-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,132 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3021 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-216-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

349,684 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3022 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-217-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

349,949 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3023 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-218-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

349,888 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3024 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-219-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,243 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3025 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-220-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,228 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3026 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-221-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,740 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3027 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-222-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,556 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3028 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-223-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

351,006 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3029 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-224-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

349,908 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3030 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-225-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

349,927 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3031 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-226-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,196 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3032 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-227-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,236 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3033 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-228-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,313 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3034 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-229-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

349,914 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3035 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-230-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,553 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3036 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-231-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

351,002 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3037 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-232-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,746 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3038 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-233-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

351,187 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3039 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-234-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,800 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3040 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-235-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

349,683 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3041 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-236-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,676 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3042 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-237-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

349,933 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3043 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-238-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,433 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3044 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-239-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,402 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3045 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-240-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,282 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3046 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-241-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

351,540 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3047 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-242-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,793 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3048 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-243-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

351,194 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3049 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-244-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,578 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3050 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-245-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,089 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3051 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-246-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,406 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3052 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-247-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

349,284 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3053 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-248-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,169 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3054 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-249-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,032 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3055 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-250-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,503 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3056 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-251-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,402 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3057 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-252-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,690 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3058 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-253-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

349,891 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3059 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-254-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

349,679 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3060 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-255-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

349,904 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3061 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-256-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,023 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3062 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-257-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

349,600 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3063 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-258-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

348,873 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3064 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-259-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

349,850 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3065 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-260-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

349,901 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3066 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-261-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,430 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3067 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-262-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

349,317 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3068 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-263-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,618 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3069 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-264-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,287 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3070 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-265-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

349,859 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3071 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-266-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,078 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3072 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-267-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

349,303 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3073 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-268-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

349,775 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3074 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-269-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

349,059 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3075 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-270-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

349,979 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3076 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-271-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,075 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3077 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-272-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

349,633 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3078 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-273-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

349,658 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3079 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-274-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,237 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3080 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-275-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,470 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3081 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-276-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,592 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3082 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-277-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,417 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3083 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-278-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,433 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3084 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-279-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,486 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3085 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-280-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,908 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3086 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-281-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,918 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3087 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-282-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

351,135 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3088 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-283-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,998 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3089 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-284-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

351,010 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3090 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-285-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,682 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3091 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-286-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,754 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3092 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-287-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,649 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3093 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-288-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,621 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3094 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-289-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,746 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3095 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-290-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

349,878 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3096 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-291-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,911 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3097 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-292-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

351,078 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3098 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-293-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

351,071 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3099 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-294-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

351,118 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3100 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-295-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,761 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3101 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-296-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,732 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3102 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-297-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

351,423 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3103 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-298-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,815 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3104 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-299-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

351,182 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3105 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-300-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

351,356 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3106 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-301-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

351,031 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3107 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-302-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

351,171 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3108 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-303-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

351,550 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3109 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-304-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

351,048 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3110 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-305-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,763 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3111 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-306-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,802 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3112 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-307-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

351,147 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3113 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-308-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

351,181 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3114 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-309-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,888 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3115 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-310-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

351,291 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3116 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-311-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

351,037 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3117 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-312-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

351,400 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3118 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-313-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

351,463 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3119 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-314-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

351,277 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3120 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-315-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

335,100 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3411 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-316-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

335,375 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3412 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-317-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

335,215 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3413 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-318-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

335,829 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3414 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-319-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

335,264 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3415 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-320-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

335,566 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3416 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-321-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

336,243 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3417 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-322-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

335,821 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3418 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-323-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

335,906 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3419 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-324-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

336,091 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3420 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-325-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

335,373 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3421 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-326-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

335,358 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3422 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-327-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

334,804 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3423 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-328-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

335,702 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3424 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-329-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

335,072 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3425 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-330-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

335,469 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3426 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-331-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

336,123 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3427 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-332-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

335,752 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3428 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-333-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

334,998 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3429 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-334-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

349,723 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3505 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-335-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

349,818 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3506 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-336-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,441 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3507 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-337-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,038 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3508 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-338-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,412 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3509 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-339-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,225 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3510 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-340-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

351,189 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3515 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-341-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,592 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3516 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-342-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,320 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3517 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-343-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,696 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3518 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-344-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,725 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3519 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-345-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

349,764 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3520 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-346-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

349,088 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3525 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-347-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

348,886 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3526 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-348-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,713 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3527 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-349-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

349,645 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3528 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-350-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

349,290 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3529 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-351-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

349,118 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3530 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-352-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

349,336 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3535 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-353-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

349,261 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3536 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-354-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,964 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3537 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-355-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,818 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3538 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-356-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,094 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3539 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-357-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

349,641 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3540 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-358-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,250 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6001
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-359-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,838 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6002
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-360-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

639,296 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6003
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-361-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,937 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6004
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-362-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

639,044 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6005
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-363-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

639,439 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6006
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-364-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,188 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6007
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-365-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,868 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6008
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-366-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

637,863 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6009
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-367-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,323 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6010
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-368-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

637,503 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6011
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-369-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

637,277 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6012
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-370-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,806 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6013
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-371-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

637,898 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6014
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-372-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,089 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6015
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-373-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,193 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6016
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-374-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

637,934 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6017
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-375-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

639,661 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6018
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-376-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,690 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6019
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-377-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,431 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6020
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-378-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,754 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6021
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-379-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,679 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6022
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-380-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

639,237 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6023
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-381-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,069 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6024
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-382-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

637,899 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6025
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-383-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,105 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6026
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-384-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

639,186 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6027
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-385-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,921 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6028
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-386-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,950 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6029
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-387-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

637,984 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6030
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-388-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

639,088 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6031
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-389-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,136 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6032
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-390-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,548 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6033
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-391-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,052 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6034
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-392-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,055 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6035
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-393-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,346 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6036
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-394-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,365 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6037
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-395-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

637,462 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6038
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-396-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,336 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6039
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-397-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,814 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6040
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-398-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

639,848 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6041
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-399-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,160 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6042
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-400-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,653 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6043
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-401-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,898 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6044
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-402-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

637,323 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6045
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-403-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,912 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6046
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-404-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,063 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6047
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-405-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,000 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6048
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-406-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

639,860 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6103
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-407-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

639,012 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6104
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-408-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

639,384 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6105
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-409-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

639,058 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6106
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-410-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,237 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6107
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-411-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,003 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6108
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-412-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

637,817 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6109
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-413-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,322 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6110
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-414-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

637,578 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6111
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-415-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,967 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6112
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-416-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

637,394 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6113
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-417-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

639,046 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6116
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-418-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,323 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6117
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-419-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,844 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6118
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-420-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,426 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6119
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-421-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,072 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6120
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-422-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

637,741 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6121
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-423-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,170 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6122
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-424-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,009 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6123
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-425-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,063 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6124
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-426-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,411 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6125
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-427-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,419 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6126
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-428-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

637,518 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6127
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-429-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,162 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6128
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-430-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,144 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6129
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-431-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

639,300 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6130
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-432-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,250 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6131
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-433-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

637,145 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6132
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-434-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,807 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6133
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-435-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,910 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6134
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-436-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

637,855 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6135
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-437-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

639,437 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6136
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-438-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

639,803 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6137
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-439-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,434 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6138
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-440-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,463 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6139
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-441-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,005 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6140
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-442-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,875 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6141
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-443-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,471 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6142
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-444-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,070 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6143
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-445-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,837 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6144
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-446-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

639,007 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6145
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-447-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

639,498 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6146
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-448-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

639,432 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6147
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-449-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

639,504 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6148
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-450-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

639,970 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6149
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-451-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

639,065 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6150
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-452-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,436 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6151
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-453-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,672 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6152
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-454-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

636,805 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6154
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-455-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

637,802 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6155
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-456-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,238 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6156
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-457-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

637,573 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6157
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-458-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

637,432 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6158
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-459-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

637,350 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6159
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-460-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

637,240 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6160 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-461-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,051 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6161
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-462-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

636,463 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6162
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-463-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

635,631 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6163
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-464-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

635,855 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6164
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-465-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

635,348 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6165
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-466-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

636,893 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6167
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-467-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

637,355 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6168
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-468-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

636,691 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6169
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-469-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

636,710 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6170
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-470-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

636,714 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6171
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-471-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

636,385 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6172
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-472-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

637,178 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6173
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-473-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

637,320 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6174
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-474-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

637,902 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6175
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-475-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

638,410 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6176
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-476-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

637,636 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6177
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-477-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

636,882 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6178
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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 this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-478-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

635,912 GALLON STEEL WINE STORAGE TANK 6153 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly 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. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-479-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

637,892 GALLON STEEL WINE STORAGE TANK 6166 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 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. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly 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. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 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-1237-480-4

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

DIATOMACEOUS EARTH RECEIVING AND STORAGE OPERATION WITH A STORAGE SILO (APPROX. 21,147 GALLONS) SERVED BY A BIN VENT FILTER SYSTEM

PERMIT UNIT REQUIREMENTS

1. Visible emissions from the bin vent filter serving the storage silo shall not equal or exceed 5% opacity for a period or periods aggregating more than three minutes in any one hour. [District Rule 2201] Federally Enforceable Through Title V Permit
2. The bin vent filter system shall be equipped with a pressure differential gauge to indicate the pressure drop across the filters. The gauge shall be maintained in good working condition at all times and shall be located in an easily accessible location. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The differential pressure gauge reading range (inches of water column gauge) shall be established per manufacturer's recommendation at time of start-up inspection. The established gauge reading shall be listed on the Permit to Operate. [District Rule 2201] Federally Enforceable Through Title V Permit
4. Replacement bags numbering at least 10% of the total number of bags shall be maintained on the premises. [District Rule 2201] Federally Enforceable Through Title V Permit
5. Material removed from the bin vent filter system shall be disposed of in a manner preventing entrainment into the atmosphere. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Bin vent filter shall be thoroughly inspected annually for tears, scuffs, abrasions, holes, or any evidence of particulate matter breakthrough and shall be replaced as needed. [District Rule 2520, 9.3.2] Federally Enforceable Through Title V Permit
7. PM10 emissions shall not exceed 0.00085 pounds per ton of diatomaceous earth loaded into the silo. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The amount of diatomaceous earth loaded into the silo shall not exceed 45 tons in any one day. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The permittee shall keep records of date and quantity of diatomaceous earth loaded into the silo. [District Rule 2201] Federally Enforceable Through Title V Permit
10. Differential operating pressure shall be monitored and recorded on each day that the bin vent filter system is in operation. [District Rule 2201] Federally Enforceable Through Title V Permit
11. Records of all maintenance of the bin vent filter system, including all change outs of bags or filter media, shall be maintained. These records shall include identification of the equipment, date of inspection, any corrective action taken, and identification of the personnel performing the inspection. [District Rules 2201 and 2520, 9.4.2] Federally Enforceable Through Title V Permit
12. Visible emissions shall be inspected annually during operation. If visible emissions are observed, corrective action shall be taken to eliminate visible emissions. If visible emissions cannot be corrected within 24 hours, a visible emissions test using EPA Method 9 shall be conducted. [District Rule 2520, 9.3.2] 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.

13. All records shall be retained for a minimum of five years and made available for District inspection upon request.
[District Rules 1070 and 2201] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-481-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

54,000 GALLON RED AND WHITE WINE FERMENTATION TANK (TANK 401)

PERMIT UNIT REQUIREMENTS

1. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
2. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
3. Total annual VOC emissions from wine fermentation for this tank shall not exceed 4,216 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
4. Total annual VOC emissions from wine fermentation for this tank shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
5. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. Records of total annual fermentation emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201] Federally Enforceable Through Title V Permit
8. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-482-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

55,660 GALLON RED AND WHITE WINE FERMENTATION TANK (TANK 413)

PERMIT UNIT REQUIREMENTS

1. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
2. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
3. Total annual VOC emissions from wine fermentation for this tank shall not exceed 4,216 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
4. Total annual VOC emissions from wine fermentation for this tank shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
5. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. Records of total annual fermentation emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201] Federally Enforceable Through Title V Permit
8. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-489-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

104,000 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 1001)

PERMIT UNIT REQUIREMENTS

1. The daily VOC emissions rate for wine fermentation shall not exceed 3.46 lb/1,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
2. Total annual VOC emissions from wine fermentation for this tank shall not exceed 2,240 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
3. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (4.0 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (1.6 lb-VOC/1,000 gallons). [District Rule 2201] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
6. Records of total annual fermentation emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201] Federally Enforceable Through Title V Permit
7. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
8. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-490-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

35,000 GALLON STEEL WINE STORAGE TANK (TANK 311) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The maximum wine storage throughput in this tank shall not exceed 35,000 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank, calculated on a twelve month rolling basis, shall not exceed 175,000 gallons per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
8. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
9. The operator shall maintain records of the calculated 12 month rolling wine ethanol content and storage throughput rate (ethanol percentage by volume and gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
10. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-490-1 : Aug 29 2016 8:04AM -- BROWN

11. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201]
Federally Enforceable Through Title V Permit
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-491-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

35,000 GALLON STEEL WINE STORAGE TANK (TANK 312) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The maximum wine storage throughput in this tank shall not exceed 35,000 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank, calculated on a twelve month rolling basis, shall not exceed 175,000 gallons per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
8. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
9. The operator shall maintain records of the calculated 12 month rolling wine ethanol content and storage throughput rate (ethanol percentage by volume and gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
10. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-491-1 : Aug 29 2016 8:04AM -- BROWN

11. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201]
Federally Enforceable Through Title V Permit
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-492-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

35,000 GALLON STEEL WINE STORAGE TANK (TANK 313) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The maximum wine storage throughput in this tank shall not exceed 35,000 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank, calculated on a twelve month rolling basis, shall not exceed 175,000 gallons per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
8. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
9. The operator shall maintain records of the calculated 12 month rolling wine ethanol content and storage throughput rate (ethanol percentage by volume and gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
10. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-492-1 : Aug 29 2016 8:04AM -- BROWND

11. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201]
Federally Enforceable Through Title V Permit
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-492-1 : Aug 29 2016 8:04AM -- BROWND

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-493-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

35,000 GALLON STEEL WINE STORAGE TANK (TANK 314) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The maximum wine storage throughput in this tank shall not exceed 35,000 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank, calculated on a twelve month rolling basis, shall not exceed 175,000 gallons per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
8. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
9. The operator shall maintain records of the calculated 12 month rolling wine ethanol content and storage throughput rate (ethanol percentage by volume and gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
10. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-493-1 : Aug 29 2016 8:04AM -- BROWN

11. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201]
Federally Enforceable Through Title V Permit
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-493-1 : Aug 29 2016 8:04AM -- BROWND

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-494-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

35,000 GALLON STEEL WINE STORAGE TANK (TANK 315) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The maximum wine storage throughput in this tank shall not exceed 35,000 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank, calculated on a twelve month rolling basis, shall not exceed 175,000 gallons per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
8. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
9. The operator shall maintain records of the calculated 12 month rolling wine ethanol content and storage throughput rate (ethanol percentage by volume and gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
10. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-494-1 : Aug 29 2016 8:04AM -- BROWND

11. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201]
Federally Enforceable Through Title V Permit
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-495-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

35,000 GALLON STEEL WINE STORAGE TANK (TANK 316) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The maximum wine storage throughput in this tank shall not exceed 35,000 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank, calculated on a twelve month rolling basis, shall not exceed 175,000 gallons per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
8. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
9. The operator shall maintain records of the calculated 12 month rolling wine ethanol content and storage throughput rate (ethanol percentage by volume and gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
10. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-495-1 : Aug 29 2016 8:04AM -- BROWN

11. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201]
Federally Enforceable Through Title V Permit
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-495-1 : Aug 29 2016 8:04AM -- BROWND

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-496-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

35,000 GALLON STEEL WINE STORAGE TANK (TANK 317) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The maximum wine storage throughput in this tank shall not exceed 35,000 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank, calculated on a twelve month rolling basis, shall not exceed 175,000 gallons per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
8. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
9. The operator shall maintain records of the calculated 12 month rolling wine ethanol content and storage throughput rate (ethanol percentage by volume and gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
10. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-496-1 : Aug 29 2016 8:04AM -- BROWN

11. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201]
Federally Enforceable Through Title V Permit
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-497-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

35,000 GALLON STEEL WINE STORAGE TANK (TANK 318) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The maximum wine storage throughput in this tank shall not exceed 35,000 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank, calculated on a twelve month rolling basis, shall not exceed 175,000 gallons per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
8. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
9. The operator shall maintain records of the calculated 12 month rolling wine ethanol content and storage throughput rate (ethanol percentage by volume and gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
10. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-497-1 : Aug 29 2016 8:04AM -- BROWN

11. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201]
Federally Enforceable Through Title V Permit
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-497-1 : Aug 29 2016 8:04AM -- BROWND

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-498-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

35,621 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 351) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 35,621 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 101 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 121.1 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 263 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-498-2 : Aug 29 2016 8:04AM -- BROWN

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-499-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

35,537 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 352) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 35,537 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 101 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 121.1 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 263 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-499-2 : Aug 29 2016 8:04AM -- BROWN

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-500-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

35,560 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 353) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 35,560 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 101 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 121.1 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 263 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-500-2 : Aug 29 2016 8:04AM -- BROWN

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-501-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

35,494 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 354) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 35,494 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 101 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 121.1 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 263 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-501-2 : Aug 29 2016 8:04AM -- BROWN

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per } 1000 \text{ gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per } 1000 \text{ gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-502-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

69,409 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 701) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 69,409 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 202 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 242.2 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 350 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-502-2 : Aug 29 2016 8:04AM -- BROWN

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per } 1000 \text{ gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per } 1000 \text{ gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-503-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

71,771 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 702) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 71,771 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 202 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 242.2 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 350 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-503-2 : Aug 29 2016 8:04AM -- BROWN

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-504-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

70,241 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 703) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 70,241 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 202 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 242.2 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 350 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-504-2 : Aug 29 2016 8:04AM -- BROWN

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-505-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

70,316 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 704) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 70,316 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 202 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 242.2 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 350 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-505-2 : Aug 29 2016 8:04AM -- BROWN

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-506-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

70,151 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 705) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 70,151 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 202 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 242.2 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 350 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-506-2 : Aug 29 2016 8:04AM -- BROWN

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-507-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

70,260 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 706) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 70,260 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 202 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 242.2 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 350 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-507-2 : Aug 29 2016 8:04AM -- BROWN

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-508-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

70,240 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 707) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 70,240 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 202 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 242.2 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 350 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-508-2 : Aug 29 2016 8:04AM -- BROWN

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per } 1000 \text{ gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per } 1000 \text{ gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-509-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

70,322 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 708) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 70,322 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 202 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 242.2 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 350 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-509-2 : Aug 29 2016 8:04AM -- BROWN

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per } 1000 \text{ gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per } 1000 \text{ gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-510-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

70,204 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 709) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 70,204 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 202 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 242.2 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 350 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-510-2 : Aug 29 2016 8:04AM -- BROWN

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-511-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

70,136 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 710) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 70,136 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 202 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 242.2 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 350 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-511-2 : Aug 29 2016 8:04AM -- BROWN

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-512-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

70,097 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 711) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 70,097 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 202 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 242.2 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 350 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-512-2 : Aug 29 2016 8:04AM -- BROWN

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-513-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

70,204 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 712) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 70,204 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 202 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 242.2 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 350 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-513-2 : Aug 29 2016 8:04AM -- BROWN

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per } 1000 \text{ gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per } 1000 \text{ gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-514-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

70,314 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 713) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 70,314 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 202 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 242.2 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 350 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-514-2 : Aug 29 2016 8:04AM -- BROWN

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per } 1000 \text{ gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per } 1000 \text{ gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-515-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

70,173 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 714) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 70,173 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 202 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 242.2 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 350 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-515-2 : Aug 29 2016 8:04AM -- BROWN

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-516-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

70,179 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 715) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 70,179 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 202 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 242.2 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 350 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-516-2 : Aug 29 2016 8:04AM -- BROWN

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-517-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

70,090 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 716) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 70,090 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 202 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 242.2 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 350 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-517-2 : Aug 29 2016 8:04AM -- BROWN

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per } 1000 \text{ gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per } 1000 \text{ gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-518-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

105,185 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 1401) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 105,185 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 303 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 363.3 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 1,050 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-518-2 : Aug 29 2016 8:04AM -- BROWN

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per } 1000 \text{ gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per } 1000 \text{ gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-519-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

105,467 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 1402) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 105,467 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 303 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 363.3 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 1,050 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-519-2 : Aug 29 2016 8:05AM -- BROWN

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-520-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

105,400 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 1403) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 105,400 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 303 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 363.3 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 1,050 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-521-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

105,475 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 1404) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 105,475 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 303 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 363.3 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 1,050 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-521-2 : Aug 29 2016 8:05AM -- BROWN

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-522-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

105,400 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 1405) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 105,400 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 303 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 363.3 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 1,050 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-522-2 : Aug 29 2016 8:05AM -- BROWN

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per } 1000 \text{ gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per } 1000 \text{ gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-523-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

105,337 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 1406) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 105,337 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 303 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 363.3 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 1,050 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-523-2 : Aug 29 2016 8:05AM -- BROWN

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-524-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

105,582 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 1407) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 105,582 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 303 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 363.3 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 1,050 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-524-2 : Aug 29 2016 8:05AM -- BROWN

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-525-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

105,480 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 1408) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 105,480 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 303 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 363.3 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 1,050 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-525-2 : Aug 29 2016 8:05AM -- BROWN

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per } 1000 \text{ gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per } 1000 \text{ gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-526-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

105,444 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 1409) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 105,444 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 303 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 363.3 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 1,050 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-526-2 : Aug 29 2016 8:05AM -- BROWN

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per } 1000 \text{ gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per } 1000 \text{ gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-527-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

105,397 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 1410) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 105,397 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 303 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 363.3 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 1,050 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-527-2 : Aug 29 2016 8:05AM -- BROWN

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per } 1000 \text{ gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per } 1000 \text{ gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-528-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

105,473 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 1411) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 105,473 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 303 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 363.3 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 1,050 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-528-2 : Aug 29 2016 8:05AM -- BROWN

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-529-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

105,529 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 1412) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 105,529 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 303 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 363.3 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 1,050 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-529-2 : Aug 29 2016 8:05AM -- BROWN

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per } 1000 \text{ gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per } 1000 \text{ gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-530-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

105,519 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 1413) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 105,519 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 303 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 363.3 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 1,050 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-530-2 : Aug 29 2016 8:05AM -- BROWN

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-531-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

105,487 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 1414) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 105,487 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 303 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 363.3 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 1,050 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-531-2 : Aug 29 2016 8:05AM -- BROWN

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-532-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

105,617 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 1415) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 105,617 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 303 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 363.3 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 1,050 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-532-2 : Aug 29 2016 8:05AM -- BROWN

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-533-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

105,452 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 1416) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 105,452 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 303 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 363.3 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 1,050 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-533-2 : Aug 29 2016 8:05AM -- BROWN

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per } 1000 \text{ gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per } 1000 \text{ gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-534-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

215,381 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK 2101) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 215,381 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 621 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 743.9 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 3,225 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-534-2 : Aug 29 2016 8:05AM -- BROWN

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-535-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

215,552 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK 2102) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 215,552 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 621 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 743.9 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 3,225 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-535-2 : Aug 29 2016 8:05AM -- BROWN

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-536-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

215,057 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK 2103) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 215,057 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 621 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 743.9 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 3,225 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-536-2 : Aug 29 2016 8:05AM -- BROWN

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-537-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

215,060 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK 2104) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 215,060 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 621 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 743.9 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 3,225 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-537-2 : Aug 29 2016 8:05AM -- BROWN

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-538-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

215,521 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK 2105) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 215,521 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 621 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 743.9 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 3,225 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per } 1000 \text{ gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per } 1000 \text{ gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-539-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

215,411 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK 2106) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 215,411 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 621 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 743.9 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 3,225 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-539-2 : Aug 29 2016 8:05AM -- BROWN

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per } 1000 \text{ gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per } 1000 \text{ gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-540-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

215,998 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK 2107) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 215,998 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 621 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 743.9 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 3,225 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-540-2 : Aug 29 2016 8:05AM -- BROWN

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-541-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

215,001 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK 2108) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 215,001 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 621 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 743.9 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 3,225 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-541-2 : Aug 29 2016 8:05AM -- BROWN

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-542-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

215,533 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK 2109) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 215,533 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 621 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 743.9 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 3,225 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-542-2 : Aug 29 2016 8:05AM -- BROWN

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-543-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

215,475 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK 2110) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 215,475 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 621 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 743.9 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 3,225 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-543-2 : Aug 29 2016 8:05AM -- BROWN

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-544-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

215,173 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK 2111) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 215,173 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 621 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 743.9 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 3,225 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-544-2 : Aug 29 2016 8:05AM -- BROWN

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per } 1000 \text{ gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per } 1000 \text{ gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-545-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

215,467 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK 2112) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 215,467 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 621 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 743.9 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 3,225 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-545-2 : Aug 29 2016 8:05AM -- BROWN

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-546-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

215,969 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK 2113) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 215,969 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 621 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 743.9 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 3,225 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-546-2 : Aug 29 2016 8:05AM -- BROWN

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-547-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

215,116 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK 2114) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 215,116 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 621 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 743.9 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 3,225 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-547-2 : Aug 29 2016 8:05AM -- BROWN

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-548-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

215,116 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK 2115) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 215,116 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 621 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 743.9 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 3,225 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-548-2 : Aug 29 2016 8:05AM -- BROWN

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-549-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

215,056 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK 2116) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 215,056 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 621 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 743.9 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 3,225 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-549-2 : Aug 29 2016 8:05AM -- BROWN D

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-550-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

366,253 GALLON STEEL RED AND WHITE WINE FERMENTATION AND STORAGE TANK (TANK 3201) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 366,253 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 506 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 1,211.0 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 1,750 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-550-2 : Aug 29 2016 8:05AM -- BROWN

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-551-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

364,297 GALLON STEEL RED AND WHITE WINE FERMENTATION AND STORAGE TANK (TANK 3202) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 364,297 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 506 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 1,211.0 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 1,750 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-552-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

361,944 GALLON STEEL RED AND WHITE WINE FERMENTATION AND STORAGE TANK (TANK 3203) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 361,944 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 506 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 1,211.0 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 1,750 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-552-2 : Aug 29 2016 8:05AM -- BROWN

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-553-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

366,028 GALLON STEEL RED AND WHITE WINE FERMENTATION AND STORAGE TANK (TANK 3204) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 366,028 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 506 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 1,211.0 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 1,750 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-553-2 : Aug 29 2016 8:05AM -- BROWN

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-554-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

366,239 GALLON STEEL RED AND WHITE WINE FERMENTATION AND STORAGE TANK (TANK 3205) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 366,239 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 506 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 1,211.0 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 1,750 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-554-2 : Aug 29 2016 8:05AM -- BROWND

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-555-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

363,823 GALLON STEEL RED AND WHITE WINE FERMENTATION AND STORAGE TANK (TANK 3206) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 363,823 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 506 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 1,211.0 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 1,750 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-555-2 : Aug 29 2016 8:05AM -- BROWN

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-556-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

359,494 GALLON STEEL RED AND WHITE WINE FERMENTATION AND STORAGE TANK (TANK 3207) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 359,494 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 506 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 1,211.0 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 1,750 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-556-2 : Aug 29 2016 8:05AM -- BROWN

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-557-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

365,883 GALLON STEEL RED AND WHITE WINE FERMENTATION AND STORAGE TANK (TANK 3208) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 365,883 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 506 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 1,211.0 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 1,750 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-557-2 : Aug 29 2016 8:05AM -- BROWN

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-558-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

363,506 GALLON STEEL RED AND WHITE WINE FERMENTATION AND STORAGE TANK (TANK 3209) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 363,506 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 506 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 1,211.0 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 1,750 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-558-2 : Aug 29 2016 8:05AM -- BROWN

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-559-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

364,454 GALLON STEEL RED AND WHITE WINE FERMENTATION AND STORAGE TANK (TANK 3210) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 364,454 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 506 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 1,211.0 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 1,750 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-559-2 : Aug 29 2016 8:05AM -- BROWN

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-560-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

367,931 GALLON STEEL RED AND WHITE WINE FERMENTATION AND STORAGE TANK (TANK 3211) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 367,931 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 506 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 1,211.0 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 1,750 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-560-2 : Aug 29 2016 8:05AM -- BROWN

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-561-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

366,267 GALLON STEEL RED AND WHITE WINE FERMENTATION AND STORAGE TANK (TANK 3212) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 366,267 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 506 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 1,211.0 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 1,750 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-561-2 : Aug 29 2016 8:05AM -- BROWN

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-562-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

365,018 GALLON STEEL RED AND WHITE WINE FERMENTATION AND STORAGE TANK (TANK 3213) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 365,018 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 506 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 1,211.0 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 1,750 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-562-2 : Aug 29 2016 8:05AM -- BROWN

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-563-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

361,289 GALLON STEEL RED AND WHITE WINE FERMENTATION AND STORAGE TANK (TANK 3214) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 361,289 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 506 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 1,211.0 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 1,750 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-564-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

364,679 GALLON STEEL RED AND WHITE WINE FERMENTATION AND STORAGE TANK (TANK 3215) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 364,679 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 506 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 1,211.0 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 1,750 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-564-2 : Aug 29 2016 8:05AM -- BROWN

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per } 1000 \text{ gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per } 1000 \text{ gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-565-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

361,209 GALLON STEEL RED AND WHITE WINE FERMENTATION AND STORAGE TANK (TANK 3216) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 361,209 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage, calculated on a twelve month rolling basis, in this tank shall not exceed 506 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of wine fermented. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The daily VOC emissions from wine fermentation in this tank shall not exceed 1,211.0 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from wine fermentation, calculated on a twelve month rolling basis, in this tank shall not exceed 1,750 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-565-2 : Aug 29 2016 8:05AM -- BROWN

12. Annual VOC emissions from wine fermentation in this tank, calculated on a twelve month rolling basis, shall be determined by the following equation: $E = 6.2 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 2.5 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine ethanol content and throughput rate for storage operations and VOC emission rate for fermentation operations (ethanol percentage by volume, gallons and lb-VOC per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
16. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
17. If the emissions, throughput or ethanol content calculated for any rolling 12-month period exceeds the annual emissions, throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emissions, throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions, throughput and ethanol content are below the annual emissions, throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-568-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

640,000 GALLON NOMINAL (647,701 GALLON GAUGE) STEEL WINE STORAGE TANK (TANK 6203) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The maximum wine storage throughput in this tank shall not exceed 640,000 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank, calculated on a twelve month rolling basis, shall not exceed 4,480,000 gallons per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
8. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
9. The operator shall maintain records of the calculated 12 month rolling wine ethanol content and storage throughput rate (ethanol percentage by volume and gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
10. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

11. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201]
Federally Enforceable Through Title V Permit
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-569-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

640,000 GALLON NOMINAL (647,729 GALLON GAUGE) STEEL WINE STORAGE TANK (TANK 6204) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The maximum wine storage throughput in this tank shall not exceed 640,000 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank, calculated on a twelve month rolling basis, shall not exceed 4,480,000 gallons per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
8. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
9. The operator shall maintain records of the calculated 12 month rolling wine ethanol content and storage throughput rate (ethanol percentage by volume and gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
10. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-569-1 : Aug 29 2016 8:05AM -- BROWN

11. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201]
Federally Enforceable Through Title V Permit
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-570-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

56,000 GALLON STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 402)

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The daily VOC emissions from wine fermentation in this tank shall not exceed 193.8 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The annual VOC emissions from wine fermentation in this tank shall not exceed 1,747 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Annual VOC emissions from wine fermentation in this tank shall be determined by the following equation: $E = 4.0 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 1.6 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-571-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

56,000 GALLON STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 403)

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The daily VOC emissions from wine fermentation in this tank shall not exceed 193.8 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The annual VOC emissions from wine fermentation in this tank shall not exceed 1,747 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Annual VOC emissions from wine fermentation in this tank shall be determined by the following equation: $E = 4.0 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 1.6 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-572-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

56,000 GALLON STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 404)

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The daily VOC emissions from wine fermentation in this tank shall not exceed 193.8 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The annual VOC emissions from wine fermentation in this tank shall not exceed 1,747 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Annual VOC emissions from wine fermentation in this tank shall be determined by the following equation: $E = 4.0 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 1.6 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-573-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

56,000 GALLON STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 405)

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The daily VOC emissions from wine fermentation in this tank shall not exceed 193.8 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The annual VOC emissions from wine fermentation in this tank shall not exceed 1,747 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Annual VOC emissions from wine fermentation in this tank shall be determined by the following equation: $E = 4.0 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 1.6 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-574-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

56,000 GALLON STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 406)

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The daily VOC emissions from wine fermentation in this tank shall not exceed 193.8 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The annual VOC emissions from wine fermentation in this tank shall not exceed 1,747 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Annual VOC emissions from wine fermentation in this tank shall be determined by the following equation: $E = 4.0 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 1.6 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-575-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

56,000 GALLON STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 407)

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The daily VOC emissions from wine fermentation in this tank shall not exceed 193.8 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The annual VOC emissions from wine fermentation in this tank shall not exceed 1,747 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Annual VOC emissions from wine fermentation in this tank shall be determined by the following equation: $E = 4.0 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 1.6 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-576-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

56,000 GALLON STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 408)

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The daily VOC emissions from wine fermentation in this tank shall not exceed 193.8 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The annual VOC emissions from wine fermentation in this tank shall not exceed 1,747 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Annual VOC emissions from wine fermentation in this tank shall be determined by the following equation: $E = 4.0 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 1.6 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-577-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

56,000 GALLON STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 409)

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The daily VOC emissions from wine fermentation in this tank shall not exceed 193.8 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The annual VOC emissions from wine fermentation in this tank shall not exceed 1,747 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Annual VOC emissions from wine fermentation in this tank shall be determined by the following equation: $E = 4.0 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 1.6 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-578-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

56,000 GALLON STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 410)

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The daily VOC emissions from wine fermentation in this tank shall not exceed 193.8 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The annual VOC emissions from wine fermentation in this tank shall not exceed 1,747 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Annual VOC emissions from wine fermentation in this tank shall be determined by the following equation: $E = 4.0 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 1.6 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-579-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

56,000 GALLON STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 411)

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The daily VOC emissions from wine fermentation in this tank shall not exceed 193.8 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The annual VOC emissions from wine fermentation in this tank shall not exceed 1,747 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Annual VOC emissions from wine fermentation in this tank shall be determined by the following equation: $E = 4.0 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 1.6 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-580-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

56,000 GALLON STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 412)

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The daily VOC emissions from wine fermentation in this tank shall not exceed 193.8 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The annual VOC emissions from wine fermentation in this tank shall not exceed 1,747 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Annual VOC emissions from wine fermentation in this tank shall be determined by the following equation: $E = 4.0 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 1.6 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-580-0 : Aug 29 2016 8:05AM -- BROWN

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-581-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

56,000 GALLON STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 414)

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The daily VOC emissions from wine fermentation in this tank shall not exceed 193.8 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The annual VOC emissions from wine fermentation in this tank shall not exceed 1,747 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Annual VOC emissions from wine fermentation in this tank shall be determined by the following equation: $E = 4.0 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 1.6 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-582-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

56,000 GALLON STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 415)

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The daily VOC emissions from wine fermentation in this tank shall not exceed 193.8 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The annual VOC emissions from wine fermentation in this tank shall not exceed 1,747 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Annual VOC emissions from wine fermentation in this tank shall be determined by the following equation: $E = 4.0 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 1.6 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-583-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

56,000 GALLON STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 416)

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The daily VOC emissions from wine fermentation in this tank shall not exceed 193.8 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The annual VOC emissions from wine fermentation in this tank shall not exceed 1,747 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Annual VOC emissions from wine fermentation in this tank shall be determined by the following equation: $E = 4.0 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 1.6 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-584-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

56,000 GALLON STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 417)

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The daily VOC emissions from wine fermentation in this tank shall not exceed 193.8 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The annual VOC emissions from wine fermentation in this tank shall not exceed 1,747 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Annual VOC emissions from wine fermentation in this tank shall be determined by the following equation: $E = 4.0 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 1.6 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-585-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

56,000 GALLON STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 418)

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The daily VOC emissions from wine fermentation in this tank shall not exceed 193.8 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The annual VOC emissions from wine fermentation in this tank shall not exceed 1,747 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Annual VOC emissions from wine fermentation in this tank shall be determined by the following equation: $E = 4.0 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 1.6 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-586-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

56,000 GALLON STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 419)

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The daily VOC emissions from wine fermentation in this tank shall not exceed 193.8 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The annual VOC emissions from wine fermentation in this tank shall not exceed 1,747 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Annual VOC emissions from wine fermentation in this tank shall be determined by the following equation: $E = 4.0 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 1.6 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-587-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

56,000 GALLON STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 420)

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The daily VOC emissions from wine fermentation in this tank shall not exceed 193.8 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The annual VOC emissions from wine fermentation in this tank shall not exceed 1,747 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Annual VOC emissions from wine fermentation in this tank shall be determined by the following equation: $E = 4.0 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 1.6 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-587-0 : Aug 29 2016 8:05AM -- BROWN

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-588-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

56,000 GALLON STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 421)

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The daily VOC emissions from wine fermentation in this tank shall not exceed 193.8 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The annual VOC emissions from wine fermentation in this tank shall not exceed 1,747 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Annual VOC emissions from wine fermentation in this tank shall be determined by the following equation: $E = 4.0 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 1.6 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-589-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

56,000 GALLON STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 422)

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The daily VOC emissions from wine fermentation in this tank shall not exceed 193.8 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The annual VOC emissions from wine fermentation in this tank shall not exceed 1,747 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Annual VOC emissions from wine fermentation in this tank shall be determined by the following equation: $E = 4.0 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 1.6 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-589-0 : Aug 29 2016 8:05AM -- BROWN

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-590-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

56,000 GALLON STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 423)

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The daily VOC emissions from wine fermentation in this tank shall not exceed 193.8 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The annual VOC emissions from wine fermentation in this tank shall not exceed 1,747 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Annual VOC emissions from wine fermentation in this tank shall be determined by the following equation: $E = 4.0 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 1.6 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-591-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

56,000 GALLON STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 424)

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The daily VOC emissions from wine fermentation in this tank shall not exceed 193.8 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The annual VOC emissions from wine fermentation in this tank shall not exceed 1,747 lb/year. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. All wine fermented in this tank shall be subject to the fermentation tank emission reduction measures of District Rule 4694 with actual production in this tank included in the minimum facility-wide fermentation emission reduction of 35% pursuant to District Rule 4694. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Annual VOC emissions from wine fermentation in this tank shall be determined by the following equation: $E = 4.0 \text{ lb per 1000 gallons} \times \text{annual red wine production (in gallons)} + 1.6 \text{ lb per 1000 gallons} \times \text{annual white wine production (in gallons)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-596-3

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

OAK SAWDUST HANDLING SYSTEM CONSISTING OF DRY OAK HOPPER AND HOOD COLLECTION SYSTEM SERVED BY AIRLANCO MODEL 36AVS8 STYLE III 80302072 BAGHOUSE, INCLINED SCREW CONVEYOR, OAK SLURRY PUMP, AND 283 GALLON OAK SLURRY MIX TANK

PERMIT UNIT REQUIREMENTS

1. Visible emissions from each baghouse shall not exceed 5% opacity for a period of periods aggregating more than three minutes in any one hour. [District Rule 2201] Federally Enforceable Through Title V Permit
2. Material removed from the dust collector shall be disposed of in a manner preventing entrainment into the atmosphere. [District Rule 4102] Federally Enforceable Through Title V Permit
3. 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 4102] Federally Enforceable Through Title V Permit
4. Particulate matter emissions shall not exceed 0.1 grains/dscf in concentration. [District Rule 4201] Federally Enforceable Through Title V Permit
5. The baghouse shall be maintained and operated according to manufacturer's specifications. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The cleaning frequency and duration for the baghouse shall be adjusted to optimize the control efficiency. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Replacement bags numbering at least 10% of the total number of bags in each baghouse shall be maintained on the premises. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The baghouse shall be equipped with a pressure differential gauge to indicate the pressure drop across the bags. The gauge shall be maintained in good working condition at all times and shall be located in an easily accessible location. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The baghouse shall operate at all times with a minimum differential pressure of 0 inches water column and a maximum differential pressure of 6 inches water column. [District Rule 2201] Federally Enforceable Through Title V Permit
10. Controlled PM10 emissions from the dust collector shall not exceed 0.06 lb/ton oak sawdust material throughput. [District Rule 2201] Federally Enforceable Through Title V Permit
11. Maximum daily amount of oak sawdust material throughput shall not exceed either of the following: 50,000 pounds per day or 3,300,000 pounds per year. [District Rule 2201] Federally Enforceable Through Title V Permit
12. The oak slurry mix tank shall be operated as a constant level tank. [District Rule 2201] Federally Enforceable Through Title V Permit
13. Differential operating pressure for the baghouse shall be monitored and recorded on each day that the baghouse operates. [District Rule 2201] Federally Enforceable Through Title V Permit
14. Records of all maintenance of each baghouse, including all change outs of filter media, shall be maintained. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-596-3 : Aug 29 2016 8:05AM -- BROWN

15. All records shall be maintained and retained on-site for a period of at least 5 years and shall be made available for District inspection upon request. [District Rule 1070] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-597-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

6000 GALLON SPIRITS STORAGE TANK (TANK 65) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The maximum temperature in this tank shall not exceed 80 degrees Fahrenheit. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The annual average ethanol content of distilled spirits stored in this tank shall not exceed 50 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The VOC emissions for distilled spirits operations in this tank shall not exceed 6.4 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The maximum distilled spirits storage throughput in this tank shall not exceed 4,580 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The maximum distilled spirits storage throughput in this tank shall not exceed 142,000 gallons per year. [District Rule 2201] Federally Enforceable Through Title V Permit
9. Daily throughput records, including records of filling and emptying operations, the dates of such operations, the maximum temperature of the stored distilled spirits, the volume percent ethanol in the batch, and the volume of spirits transferred, shall be maintained. [District Rule 2201] Federally Enforceable Through Title V Permit
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 1070] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-598-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

6000 GALLON SPIRITS STORAGE TANK (TANK 66) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The maximum temperature in this tank shall not exceed 80 degrees Fahrenheit. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The annual average ethanol content of distilled spirits stored in this tank shall not exceed 50 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The VOC emissions for distilled spirits operations in this tank shall not exceed 6.4 lb/day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The maximum distilled spirits storage throughput in this tank shall not exceed 4,580 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The maximum distilled spirits storage throughput in this tank shall not exceed 142,000 gallons per year. [District Rule 2201] Federally Enforceable Through Title V Permit
9. Daily throughput records, including records of filling and emptying operations, the dates of such operations, the maximum temperature of the stored distilled spirits, the volume percent ethanol in the batch, and the volume of spirits transferred, shall be maintained. [District Rule 2201] Federally Enforceable Through Title V Permit
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 1070] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-600-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

ETHANOL EVAPORATOR SYSTEM CONSISTING OF QUADRUPLE EFFECT EVAPORATOR, HEAT EXCHANGERS, STEAM HEATED PREHEATERS, CONDENSERS, CONDENSATE COLLECTORS, AND COOLING TOWERS

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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
3. No air contaminant shall be discharged into the atmosphere for a period or periods aggregating more than three minutes in any one hour which is as dark as, or darker than, Ringelmann 1 or 20% opacity. [District Rule 4101] Federally Enforceable Through Title V Permit
4. VOC emission rate from the ethanol evaporator system atmospheric vent shall be no greater than 3.0 lb-VOC/hour and shall be limited to 7,719 lb-VOC/year. The final VOC emission rate shall be determined according to the conditions of this permit, to the satisfaction of the Air Pollution Control Officer, within 30 days of the date of the first annual source test following the initial source test. [District Rule 2201] Federally Enforceable Through Title V Permit
5. Source testing to determine the rate of VOC at the evaporator vent to atmosphere, expressed as lb-VOC/hour, shall be conducted at least once every twelve (12) months, with the unit operating at conditions representative of normal operations. 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 1081 and 2201] Federally Enforceable Through Title V Permit
6. Source testing to determine the rate of VOC, measured in lb-VOC per hour, shall be conducted using EPA Method 18 and 25 or 25A. Source testing shall also be conducted in accordance with EPA's Midwest Scaling Protocol for the Measurement of "VOC Mass Emissions" at Ethanol Production Facilities and/or any other testing methodology that has been previously approved by the District, CARB, and EPA. [District Rules 1081 and 2201] Federally Enforceable Through Title V Permit
7. 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
8. 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

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

9. The permittee shall monitor and record the atmospheric vent emission rate of VOC at least once every month subsequent to the initial source test using a portable emission monitor and stack volumetric flow rate monitor that meets District specifications. Monitoring shall be performed not less than once every month until the first annual source test following the initial source test. Monitoring shall not be required if the system is not in operation, i.e. the system need not be started solely to perform monitoring. Monitoring shall be performed within 5 days of restarting the system unless monitoring has been performed within the last month. Records must be maintained of the dates of non-operation to validate extended monitoring frequencies. [District Rule 2201] Federally Enforceable Through Title V Permit
10. 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. The portable analyzer and stack volumetric flow rate monitor 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 Rule 2201] Federally Enforceable Through Title V Permit
11. The permittee shall maintain records of: (1) the date and time of VOC measurements, (2) the measured VOC emission rate, (3) the measured stack velocity flow rate, (4) make and model of exhaust gas analyzer and stack volumetric flow rate monitor, and (5) exhaust gas analyzer and stack volumetric flow rate monitor calibration records. [District Rule 2201] Federally Enforceable Through Title V Permit
12. Within 30 days of the date of the first annual source test following the initial source test, the permittee shall prepare and submit to the District a report proposing the final VOC emission rate for inclusion in this permit. The report shall provide all relevant information and data and a technical demonstration of the proposed emission limit. [District Rule 2201] Federally Enforceable Through Title V Permit
13. The District shall establish the final VOC emission limitation and incorporate the limitation into the permit within 30 days of receipt of the report. [District Rule 2201] Federally Enforceable Through Title V Permit
14. All records shall be retained on site for a minimum of five (5) years, and shall be made available for District inspection upon request. [District Rule 1070] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-601-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

DIATOMACEOUS EARTH RECEIVING AND STORAGE OPERATION WITH A 6,000 CUBIC FEET STORAGE SILO
SERVED BY A BIN VENT FILTER SYSTEM

PERMIT UNIT REQUIREMENTS

1. Visible emissions from the bin vent filter serving the storage silo shall not equal or exceed 5% opacity for a period or periods aggregating more than three minutes in any one hour. [District Rule 2201]
2. The bin vent filter system shall be equipped with a pressure differential gauge to indicate the pressure drop across the filters. The gauge shall be maintained in good working condition at all times and shall be located in an easily accessible location. [District Rule 2201]
3. The differential pressure gauge reading range (inches of water column gauge) shall be established per manufacturer's recommendation at time of start-up inspection. The established gauge reading shall be listed on the Permit to Operate. [District Rule 2201]
4. Replacement bags numbering at least 10% of the total number of bags shall be maintained on the premises. [District Rule 2201]
5. Material removed from the bin vent filter system shall be disposed of in a manner preventing entrainment into the atmosphere. [District Rule 2201]
6. Bin vent filter shall be thoroughly inspected annually for tears, scuffs, abrasions, holes, or any evidence of particulate matter breakthrough and shall be replaced as needed. [District Rule 2520, 9.3.2]
7. PM10 emissions shall not exceed 0.00085 pounds per ton of diatomaceous earth loaded into the silo. [District Rule 2201]
8. The amount of diatomaceous earth loaded into the silo shall not exceed 23 tons in any one day. [District Rule 2201]
9. The permittee shall keep records of date and quantity of diatomaceous earth loaded into the silo. [District Rule 2201]
10. Differential operating pressure shall be monitored and recorded on each day that the bin vent filter system is in operation. [District Rule 2201]
11. Records of all maintenance of the bin vent filter system, including all change outs of bags or filter media, shall be maintained. These records shall include identification of the equipment, date of inspection, any corrective action taken, and identification of the personnel performing the inspection. [District Rules 2201 and 2520, 9.4.2]
12. Visible emissions shall be inspected annually during operation. If visible emissions are observed, corrective action shall be taken to eliminate visible emissions. If visible emissions cannot be corrected within 24 hours, a visible emissions test using EPA Method 9 shall be conducted. [District Rule 2520, 9.3.2]
13. All records shall be retained for a minimum of five years and made available for District inspection upon request. [District Rules 1070 and 2201]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-603-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

OAK SAWDUST HANDLING SYSTEM CONSISTING OF OAK BIN INVERTER HYDRAULIC SYSTEM, ONE 206 CUBIC FEET DRY OAK CHIP BATCHING HOPPER EQUIPPED WITH A DUST HOOD COLLECTION SYSTEM SERVED BY AN AMERICAN AIR FILTER MODEL FABRIPULSE DESIGN M, SIZE 6-168-600 DUST COLLECTOR WITH INTEGRAL FAN, ENCLOSED FEEDER SCREW CONVEYOR, ENCLOSED TAKE-AWAY CONVEYOR, ENCLOSED INCLINE CONVEYOR, AND FULLY ENCLOSED GRAPE MUST TUB

PERMIT UNIT REQUIREMENTS

1. The grape must tub shall not contain any VOC-containing material. [District Rule 2201] Federally Enforceable Through Title V Permit
2. Visible emissions from the baghouse serving the oak chip batching hopper shall not equal or exceed 5% opacity for a period or periods aggregating more than three minutes in any one hour. [District Rule 2201] Federally Enforceable Through Title V Permit
3. Material removed from the dust collector shall be disposed of in a manner preventing entrainment into the atmosphere. [District Rule 4102] Federally Enforceable Through Title V Permit
4. 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 4102]
5. Particulate matter emissions shall not exceed 0.1 grains/dscf in concentration. [District Rule 4201] Federally Enforceable Through Title V Permit
6. The baghouse shall be maintained and operated according to manufacturer's specifications. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The cleaning frequency and duration for the baghouse shall be adjusted to optimize the control efficiency. [District Rule 2201] Federally Enforceable Through Title V Permit
8. Replacement bags numbering at least 10% of the total number of bags in each baghouse shall be maintained on the premises. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The baghouse shall be equipped with a pressure differential gauge to indicate the pressure drop across the bags. The gauge shall be maintained in good working condition at all times and shall be located in an easily accessible location. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The baghouse shall operate at all times with a minimum differential pressure of 2.5 inches water column and a maximum differential pressure of 6 inches water column. [District Rule 2201] Federally Enforceable Through Title V Permit
11. Controlled PM10 emissions from the dust collector shall not exceed 0.2 lb/ton oak sawdust material throughput. [District Rule 2201] Federally Enforceable Through Title V Permit
12. Maximum amount of oak sawdust material throughput shall not exceed either of the following: 24,000 pounds per day or 1,152,000 pounds per year. [District Rule 2201] Federally Enforceable Through Title V Permit
13. Differential operating pressure for the baghouse shall be monitored and recorded on each day that the baghouse operates. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

14. Records of all maintenance of each baghouse, including all change outs of filter media, shall be maintained. [District Rule 2201] Federally Enforceable Through Title V Permit
15. Records of daily and annual amount of oak sawdust material throughput shall be maintained. [District Rule 2201] Federally Enforceable Through Title V Permit
16. All records shall be maintained and retained on-site for a period of at least 5 years and shall be made available for District inspection upon request. [District Rule 1070] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-607-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

90 MMBTU/HR VICTORY ENERGY OPERATIONS (VEO) MODEL J-VE-540 NATURAL GAS-FIRED BOILER WITH A LOW-NOX BURNER, A FLUE GAS RECIRCULATION (FGR) SYSTEM, A NATIONWIDE SELECTIVE CATALYTIC REDUCTION (SCR) SYSTEM, AND A NOX AND O2 IN-STOCK EMISSION MONITORING SYSTEM

PERMIT UNIT REQUIREMENTS

1. Particulate matter emissions shall not exceed 0.1 grains/dscf in concentration. [District Rule 4201] Federally Enforceable Through Title V Permit
2. No air contaminant shall be discharged into the atmosphere for a period or periods aggregating more than three minutes in any one hour which is as dark as, or darker than, Ringelmann 1 or 20% opacity. [District Rule 4101] Federally Enforceable Through Title V Permit
3. The unit shall only be fired on PUC-quality natural gas. [District Rules 2201 and 4320] Federally Enforceable Through Title V Permit
4. A non-resettable, totalizing mass or volumetric fuel flow meter to measure the amount of fuel combusted in the unit shall be installed, utilized and maintained. [District Rules 2201 and 40 CFR 60.48 (c)(g)] Federally Enforceable Through Title V Permit
5. The exhaust stack shall vent vertically upward. The vertical exhaust flow shall not be impeded by a rain cap (flapper ok), roof overhang, or any other obstruction. [District Rule 4102]
6. Except during start-up and shutdown, emissions from this unit shall not exceed any of the following limits: 5 ppmvd NOx @ 3% O2 or 0.006 lb-NOx/MMBtu; 0.00285 lb-SOx/MMBtu; 0.0076 lb-PM10/MMBtu; 200 ppmvd CO @ 3% O2 (equivalent to 0.148 lb-CO/MMBtu); or 0.0027 lb-VOC/MMBtu. [District Rules 2201, 4305, 4306, and 4320] Federally Enforceable Through Title V Permit
7. During start-up and shutdown, emissions from this unit shall not exceed any of the following limits: 0.83 lb-NOx/hr; 0.00285 lb-SOx/MMBtu; 0.0076 lb-PM10/MMBtu; 200 ppmvd CO @ 3% O2 (equivalent to 0.148 lb-CO/MMBtu); or 0.0027 lb-VOC/MMBtu. [District Rules 2201, 4305, 4306, and 4320] Federally Enforceable Through Title V Permit
8. The total duration of start-up time shall not exceed 3.0 hours per day. [District Rules 2201, 4305, 4306, and 4320] Federally Enforceable Through Title V Permit
9. The total duration of shutdown time shall not exceed 2.0 hours per day. [District Rules 2201, 4305, 4306, and 4320] Federally Enforceable Through Title V Permit
10. Duration of start-up or shutdown shall not exceed two hours each per occurrence. During start-up or shutdown, the emissions control system shall be in operation, and emissions shall be minimized insofar as technologically possible. The operator shall maintain daily records of the duration of start-up and shutdown periods. [District Rules 2201, 4305, 4306, and 4320] Federally Enforceable Through Title V Permit
11. The ammonia emissions shall not exceed 10 ppmvd @ 3% O2. [District Rule 4102]
12. Source testing to measure NOx, CO, and NH3 emissions from this unit while fired on natural gas shall be conducted within 60 days of initial start-up. [District Rules 2201, 4305, 4306, and 4320] 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.

13. Source testing to measure natural gas combustion NO_x, CO, and NH₃ emissions from this unit shall be conducted at least once every twelve months. After demonstrating compliance on two consecutive annual source tests when unit is fired on natural gas, the unit shall be tested not less than once every 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 months. [District Rules 2201, 4102, 4305, 4306, and 4320] Federally Enforceable Through Title V Permit
14. The source test plan shall identify which basis (ppmv or lb/MMBtu) will be used to demonstrate compliance. [District Rules 4305, 4306, and 4320] 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 4305, 4306 and 4320] Federally Enforceable Through Title V Permit
16. 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. [District Rules 4305, 4306, and 4320] Federally Enforceable Through Title V Permit
17. 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 108] Federally Enforceable Through Title V Permit
18. NO_x 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, 4306, and 4320] Federally Enforceable Through Title V Permit
19. CO emissions for source test purposes shall be determined using EPA Method 10 or ARB Method 100. [District Rules 4305, 4306, and 4320] Federally Enforceable Through Title V Permit
20. Stack gas oxygen (O₂) shall be determined using EPA Method 3 or 3A or ARB Method 100 [District Rules 4305, 4306, and 4320] Federally Enforceable Through Title V Permit
21. Source testing for ammonia slip shall be conducted utilizing BAAQMD Method ST-1B. [District Rule 4102]
22. The permittee shall monitor and record the stack concentration of NO_x, CO, NH₃, and O₂ at least once every month (in which a source test is not performed) using a portable emission monitor that meets District specifications. NH₃ monitoring shall be conducted utilizing Draeger tubes or a District approved equivalent method. 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 five days of restarting the unit unless monitoring has been performed within the last month. [District Rules 4305, 4306, and 4320] Federally Enforceable Through Title V Permit
23. If the NO_x, CO or NH₃ concentrations, as measured by the portable analyzer or the District approved ammonia monitoring equipment, exceed the permitted levels, the permittee shall return the emissions to within the acceptable range as soon as possible, but no longer than one hour of operation after detection. If the portable analyzer or the ammonia monitoring equipment continue to show emission limit violations after 1 hour of operation following detection, the permittee shall notify the District within the following one 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 the performing the notification and testing required by this condition. [District Rules 4102, 4305, 4306, and 4320] 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.

24. All NO_x, CO, O₂ and NH₃ 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 NO_x, CO and O₂ analyzer as well as the NH₃ emission monitoring equipment 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 readings, evenly spaced out over the 15 consecutive-minute period. [District Rules 4102, 4305, 4306, and 4320] Federally Enforceable Through Title V Permit
25. The permittee shall maintain records of: (1) the date and time of NO_x, CO, NH₃ and O₂ measurements, (2) the O₂ concentration in percent by volume and the measured NO_x, CO and NH₃ concentrations corrected to 3% O₂, (3) make and model of exhaust gas analyzer, (4) exhaust gas analyzer calibration records, (5) the method of determining the NH₃ emission concentration, and (6) a description of any corrective action taken to maintain the emissions at or below the acceptable levels. [District Rules 4102, 4305, 4306, and 4320] Federally Enforceable Through Title V Permit
26. Permittee shall determine sulfur content of combusted gas annually or shall demonstrate that the combusted gas is provided from a PUC or FERC regulated source. [District Rules 1081 and 4320] Federally Enforceable Through Title V Permit
27. The permittee shall take readings of the NO_x concentration and O₂ percent, by volume, using the in-stack monitoring system at least once per each day that the boiler operates. [District Rule 2201 and 40 CFR 64.9] Federally Enforceable Through Title V Permit
28. During times when the in-stack monitoring system is down for maintenance or repairs, the permittee shall use a District approved portable analyzer to record daily NO_x and O₂ concentrations. The permittee shall maintain records of the portable analyzer readings including the date(s) and reason the in-stack monitoring system was not operating. [District Rule 2201 and 40 CFR 64] Federally Enforceable Through Title V Permit
29. The permittee shall maintain daily records of the NO_x and O₂ concentration from the in-stack monitoring system. These records shall be made available for District inspection upon request. [District Rule 2201 and 40 CFR 64] Federally Enforceable Through Title V Permit
30. The permittee shall compare the NO_x and O₂ concentrations from the in-stack monitoring system with the concentration of NO_x and O₂ readings from calibration gas cylinders for NO_x and O₂ at least once during each month that the boiler operates. The permittee shall maintain these comparison readings and these records shall be available for District inspection upon request. [District Rule 2201 and 40 CFR 64] Federally Enforceable Through Title V Permit
31. The permittee shall comply with the compliance assurance monitoring operation and maintenance requirements of 40 CFR Part 64.7. [40 CFR 64] Federally Enforceable Through Title V Permit
32. If the District or EPA determine that a Quality Improvement Plan is required under 40 CFR 64.7(d)(2), the permittee shall develop and implement the Quality Improvement Plan in accordance with 40 CFR part 64.8. [40 CFR 64] Federally Enforceable Through Title V Permit
33. The permittee shall comply with the recordkeeping and reporting requirements of 40 CFR Part 64.9. [40 CFR 64.9] Federally Enforceable Through Title V Permit
34. Permittee shall maintain daily records of the type and quantity of fuel combusted by the boiler. [District Rules 2201 and 40 CFR 60.48 (c)(g)] Federally Enforceable Through Title V Permit
35. All records shall be maintained and retained on-site for a minimum of five years, and shall be made available for District inspection upon request. [District Rules 1070, 4305, 4306, and 4320] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

36. The boiler shall be equipped with an economizer system that consists of, at a minimum, a single stage economizer section which will recover energy from the boiler flue gas by heat exchange with the boiler feed water. The economizer system shall be designed at maximum boiler firing rate to either 1) reduce the temperature of the economizer flue gas outlet to a value no greater than 20 deg F above the temperature of the boiler feed water at maximum firing rate, or 2) heat the boiler feed water to a temperature which is no less than 30 deg F below the steam temperature at the steam drum, or 3) reduce the final temperature of the boiler's flue gas to a temperature no greater than 200 deg F. [Public Resources Code 21000-21177: California Environmental Quality Act]
37. Electric motors driving combustion air fans or induced draft fans shall have an efficiency meeting the standards of the National Electric Manufacturer's Association (NEMA) for "premium efficiency" motors and shall each be operated with a variable speed control or equivalent for control of flow through the fan. [Public Resources Code 21000-21177: California Environmental Quality Act]
38. The boiler shall be equipped with an O2 trim system designed to control oxygen content of the stack gases to a maximum of 3% by volume dry basis except during any period where the rate of fuel consumption by the boiler is less than 20% of maximum rated firing. [Public Resources Code 21000-21177: California Environmental Quality Act]
39. The boiler shall be designed to limit the recirculation of flue gas to a value not exceeding 10 percent of total flue gas volume while meeting the applicable requirements for control of NOx emissions from the boiler. [Public Resources Code 21000-21177: California Environmental Quality Act]
40. The boiler shall be equipped with an automatic boiler blowdown control system which minimizes boiler blowdown while controlling dissolved solids in the boiler water at an optimum level. [Public Resources Code 21000-21177: California Environmental Quality Act]
41. The boiler shall be equipped with a flash steam recovery system which will recover flash steam from the blowdown pressure reduction and utilize it for feedwater heating in the deaerator or feedwater heater. [Public Resources Code 21000-21177: California Environmental Quality Act]
42. Permittee shall comply with all applicable requirements of the California Department of Fish and Wildlife (CDFW). Permittee shall retain any permits/records deemed necessary by CDFW on-site and shall make these permits/records available to the District upon inspection. [Public Resources Code 21000-21177: California Environmental Quality Act]
43. In the event that archaeological/paleontological resources are discovered during ground-disturbing activities, all work within 100 feet of the find shall cease and Permittee shall notify and retain a qualified archaeologist/paleontologist to assess and provide an evaluation of the significance of the find. A qualified archaeologist/paleontologist shall determine whether avoidance is necessary and feasible in light of the factors such as the nature of the find, project design, costs, and other considerations, and, if necessary, develop appropriate mitigation measures in consultation with Merced County and the Native American Heritage Commission (NAHC). In addition, should archaeological/paleontological resources be discovered, Permittee shall provide the District a written report in relation to the nature of the find. [Public Resources Code 21000-21177: California Environmental Quality Act]
44. In the event that human remains are discovered during ground-disturbing activities; all work within 100 feet of the find shall cease and the discovery shall immediately be reported to the County Coroner (CC) and Native American Heritage Commission (NAHC) for further assessment. Permittee shall identify appropriate measures for treatment or disposition of the remains in consultation with the CC and NAHC. In addition, should human remains be discovered during ground-disturbing activities, Permittee shall provide the District a written report in relation to the nature of the find. [Public Resources Code 21000-21177: California Environmental Quality Act]
45. No later than 10 days prior to the start of construction activities, Permittee shall demonstrate compliance with District Rule 4002 (National Emissions Standard for Hazardous Air Pollutants) through the acquisition of an approved Demolition Permit Release. [Public Resources Code 21000-21177: California Environmental Quality Act]
46. Permittee shall comply with all applicable requirements of the Merced County Environmental Health Department (MCEHD) and the California Department of Toxic Substances Control (DTSC). Permittee shall retain any permits/records deemed necessary by MCEHD and DTSC and shall make these permits/records available to the District upon inspection. [Public Resources Code 21000-21177: California Environmental Quality Act]

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

47. Permittee shall comply with all applicable Regional Water Quality Control Board (RWQCB) water quality standard and waste discharge regulations. Permittee shall retain any permits/records deemed necessary by the RWQCB on-site and shall make these permits/records available to the District upon inspection. [Public Resources Code 21000-21177: California Environmental Quality Act]
48. Permittee shall comply with all applicable Regional Water Quality Control Board (RWQCB) and Department of Toxic Substances Control (DTSC) requirements. Permittee shall retain any permits/records deemed necessary by the RWQCB and DTSC on-site and shall make these permits/records available to the District upon inspection. [Public Resources Code 21000-21177: California Environmental Quality Act]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-609-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

35,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. Ethanol content of wine stored in this tank shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The daily wine storage throughput of this tank shall not exceed 35,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The annual wine storage throughput of this tank, calculated on a 12 month rolling basis, shall not exceed 350,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The permittee shall record, on a weekly basis, the total gallons of wine stored in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
8. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
9. The permittee shall maintain records of the calculated 12 month rolling wine storage throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-610-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

35,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. Ethanol content of wine stored in this tank shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The daily wine storage throughput of this tank shall not exceed 35,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The annual wine storage throughput of this tank, calculated on a 12 month rolling basis, shall not exceed 350,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The permittee shall record, on a weekly basis, the total gallons of wine stored in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
8. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
9. The permittee shall maintain records of the calculated 12 month rolling wine storage throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-611-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

35,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH
PRESSURE/VACUUM RELIEF VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. Ethanol content of wine stored in this tank shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The daily wine storage throughput of this tank shall not exceed 35,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The annual wine storage throughput of this tank, calculated on a 12 month rolling basis, shall not exceed 350,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The permittee shall record, on a weekly basis, the total gallons of wine stored in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
8. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
9. The permittee shall maintain records of the calculated 12 month rolling wine storage throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-612-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

35,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH
PRESSURE/VACUUM RELIEF VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. Ethanol content of wine stored in this tank shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The daily wine storage throughput of this tank shall not exceed 35,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The annual wine storage throughput of this tank, calculated on a 12 month rolling basis, shall not exceed 350,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The permittee shall record, on a weekly basis, the total gallons of wine stored in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
8. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
9. The permittee shall maintain records of the calculated 12 month rolling wine storage throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-613-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

35,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. Ethanol content of wine stored in this tank shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The daily wine storage throughput of this tank shall not exceed 35,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The annual wine storage throughput of this tank, calculated on a 12 month rolling basis, shall not exceed 350,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The permittee shall record, on a weekly basis, the total gallons of wine stored in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
8. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
9. The permittee shall maintain records of the calculated 12 month rolling wine storage throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-614-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

35,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH
PRESSURE/VACUUM RELIEF VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. Ethanol content of wine stored in this tank shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The daily wine storage throughput of this tank shall not exceed 35,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The annual wine storage throughput of this tank, calculated on a 12 month rolling basis, shall not exceed 350,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The permittee shall record, on a weekly basis, the total gallons of wine stored in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
8. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
9. The permittee shall maintain records of the calculated 12 month rolling wine storage throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-615-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

35,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. Ethanol content of wine stored in this tank shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The daily wine storage throughput of this tank shall not exceed 35,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The annual wine storage throughput of this tank, calculated on a 12 month rolling basis, shall not exceed 350,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The permittee shall record, on a weekly basis, the total gallons of wine stored in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
8. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
9. The permittee shall maintain records of the calculated 12 month rolling wine storage throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-616-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

35,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. Ethanol content of wine stored in this tank shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The daily wine storage throughput of this tank shall not exceed 35,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The annual wine storage throughput of this tank, calculated on a 12 month rolling basis, shall not exceed 350,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The permittee shall record, on a weekly basis, the total gallons of wine stored in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
8. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
9. The permittee shall maintain records of the calculated 12 month rolling wine storage throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-617-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

105,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. Ethanol content of wine stored in this tank shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The daily wine storage throughput of this tank shall not exceed 105,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The annual wine storage throughput of this tank, calculated on a 12 month rolling basis, shall not exceed 2,100,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The permittee shall record, on a weekly basis, the total gallons of wine stored in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
8. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
9. The permittee shall maintain records of the calculated 12 month rolling wine storage throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-618-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

105,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. Ethanol content of wine stored in this tank shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The daily wine storage throughput of this tank shall not exceed 105,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The annual wine storage throughput of this tank, calculated on a 12 month rolling basis, shall not exceed 2,100,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The permittee shall record, on a weekly basis, the total gallons of wine stored in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
8. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
9. The permittee shall maintain records of the calculated 12 month rolling wine storage throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-619-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

105,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. Ethanol content of wine stored in this tank shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The daily wine storage throughput of this tank shall not exceed 105,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The annual wine storage throughput of this tank, calculated on a 12 month rolling basis, shall not exceed 2,100,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The permittee shall record, on a weekly basis, the total gallons of wine stored in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
8. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
9. The permittee shall maintain records of the calculated 12 month rolling wine storage throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-620-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

105,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. Ethanol content of wine stored in this tank shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The daily wine storage throughput of this tank shall not exceed 105,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The annual wine storage throughput of this tank, calculated on a 12 month rolling basis, shall not exceed 2,100,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The permittee shall record, on a weekly basis, the total gallons of wine stored in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
8. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
9. The permittee shall maintain records of the calculated 12 month rolling wine storage throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-621-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

105,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. Ethanol content of wine stored in this tank shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The daily wine storage throughput of this tank shall not exceed 105,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The annual wine storage throughput of this tank, calculated on a 12 month rolling basis, shall not exceed 2,100,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The permittee shall record, on a weekly basis, the total gallons of wine stored in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
8. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
9. The permittee shall maintain records of the calculated 12 month rolling wine storage throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-622-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

105,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. Ethanol content of wine stored in this tank shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The daily wine storage throughput of this tank shall not exceed 105,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The annual wine storage throughput of this tank, calculated on a 12 month rolling basis, shall not exceed 2,100,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The permittee shall record, on a weekly basis, the total gallons of wine stored in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
8. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
9. The permittee shall maintain records of the calculated 12 month rolling wine storage throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-623-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

105,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. Ethanol content of wine stored in this tank shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The daily wine storage throughput of this tank shall not exceed 105,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The annual wine storage throughput of this tank, calculated on a 12 month rolling basis, shall not exceed 2,100,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The permittee shall record, on a weekly basis, the total gallons of wine stored in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
8. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
9. The permittee shall maintain records of the calculated 12 month rolling wine storage throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-624-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

105,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. Ethanol content of wine stored in this tank shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The daily wine storage throughput of this tank shall not exceed 105,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The annual wine storage throughput of this tank, calculated on a 12 month rolling basis, shall not exceed 2,100,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The permittee shall record, on a weekly basis, the total gallons of wine stored in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
8. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
9. The permittee shall maintain records of the calculated 12 month rolling wine storage throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-625-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

105,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. Ethanol content of wine stored in this tank shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The daily wine storage throughput of this tank shall not exceed 105,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The annual wine storage throughput of this tank, calculated on a 12 month rolling basis, shall not exceed 2,100,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The permittee shall record, on a weekly basis, the total gallons of wine stored in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
8. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
9. The permittee shall maintain records of the calculated 12 month rolling wine storage throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-626-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

105,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. Ethanol content of wine stored in this tank shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The daily wine storage throughput of this tank shall not exceed 105,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The annual wine storage throughput of this tank, calculated on a 12 month rolling basis, shall not exceed 2,100,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The permittee shall record, on a weekly basis, the total gallons of wine stored in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
8. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
9. The permittee shall maintain records of the calculated 12 month rolling wine storage throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-627-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

105,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. Ethanol content of wine stored in this tank shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The daily wine storage throughput of this tank shall not exceed 105,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The annual wine storage throughput of this tank, calculated on a 12 month rolling basis, shall not exceed 2,100,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The permittee shall record, on a weekly basis, the total gallons of wine stored in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
8. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
9. The permittee shall maintain records of the calculated 12 month rolling wine storage throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-628-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

105,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. Ethanol content of wine stored in this tank shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The daily wine storage throughput of this tank shall not exceed 105,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The annual wine storage throughput of this tank, calculated on a 12 month rolling basis, shall not exceed 2,100,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The permittee shall record, on a weekly basis, the total gallons of wine stored in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
8. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
9. The permittee shall maintain records of the calculated 12 month rolling wine storage throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-629-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

105,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. Ethanol content of wine stored in this tank shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The daily wine storage throughput of this tank shall not exceed 105,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The annual wine storage throughput of this tank, calculated on a 12 month rolling basis, shall not exceed 2,100,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The permittee shall record, on a weekly basis, the total gallons of wine stored in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
8. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
9. The permittee shall maintain records of the calculated 12 month rolling wine storage throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-630-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

105,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. Ethanol content of wine stored in this tank shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The daily wine storage throughput of this tank shall not exceed 105,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The annual wine storage throughput of this tank, calculated on a 12 month rolling basis, shall not exceed 2,100,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The permittee shall record, on a weekly basis, the total gallons of wine stored in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
8. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
9. The permittee shall maintain records of the calculated 12 month rolling wine storage throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-631-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

105,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. Ethanol content of wine stored in this tank shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The daily wine storage throughput of this tank shall not exceed 105,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The annual wine storage throughput of this tank, calculated on a 12 month rolling basis, shall not exceed 2,100,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The permittee shall record, on a weekly basis, the total gallons of wine stored in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
8. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
9. The permittee shall maintain records of the calculated 12 month rolling wine storage throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-632-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

105,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. Ethanol content of wine stored in this tank shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The daily wine storage throughput of this tank shall not exceed 105,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The annual wine storage throughput of this tank, calculated on a 12 month rolling basis, shall not exceed 2,100,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The permittee shall record, on a weekly basis, the total gallons of wine stored in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
8. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
9. The permittee shall maintain records of the calculated 12 month rolling wine storage throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-633-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

105,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. Ethanol content of wine stored in this tank shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The daily wine storage throughput of this tank shall not exceed 105,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The annual wine storage throughput of this tank, calculated on a 12 month rolling basis, shall not exceed 2,100,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The permittee shall record, on a weekly basis, the total gallons of wine stored in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
8. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
9. The permittee shall maintain records of the calculated 12 month rolling wine storage throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-634-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

105,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. Ethanol content of wine stored in this tank shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The daily wine storage throughput of this tank shall not exceed 105,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The annual wine storage throughput of this tank, calculated on a 12 month rolling basis, shall not exceed 2,100,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The permittee shall record, on a weekly basis, the total gallons of wine stored in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
8. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
9. The permittee shall maintain records of the calculated 12 month rolling wine storage throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-635-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

105,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. Ethanol content of wine stored in this tank shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The daily wine storage throughput of this tank shall not exceed 105,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The annual wine storage throughput of this tank, calculated on a 12 month rolling basis, shall not exceed 2,100,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The permittee shall record, on a weekly basis, the total gallons of wine stored in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
8. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
9. The permittee shall maintain records of the calculated 12 month rolling wine storage throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-636-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

105,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. Ethanol content of wine stored in this tank shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The daily wine storage throughput of this tank shall not exceed 105,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The annual wine storage throughput of this tank, calculated on a 12 month rolling basis, shall not exceed 2,100,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The permittee shall record, on a weekly basis, the total gallons of wine stored in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
8. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
9. The permittee shall maintain records of the calculated 12 month rolling wine storage throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-637-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

105,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. Ethanol content of wine stored in this tank shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The daily wine storage throughput of this tank shall not exceed 105,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The annual wine storage throughput of this tank, calculated on a 12 month rolling basis, shall not exceed 2,100,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The permittee shall record, on a weekly basis, the total gallons of wine stored in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
8. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
9. The permittee shall maintain records of the calculated 12 month rolling wine storage throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-638-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

105,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. Ethanol content of wine stored in this tank shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The daily wine storage throughput of this tank shall not exceed 105,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The annual wine storage throughput of this tank, calculated on a 12 month rolling basis, shall not exceed 2,100,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The permittee shall record, on a weekly basis, the total gallons of wine stored in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
8. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
9. The permittee shall maintain records of the calculated 12 month rolling wine storage throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-639-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

105,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. Ethanol content of wine stored in this tank shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The daily wine storage throughput of this tank shall not exceed 105,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The annual wine storage throughput of this tank, calculated on a 12 month rolling basis, shall not exceed 2,100,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The permittee shall record, on a weekly basis, the total gallons of wine stored in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
8. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
9. The permittee shall maintain records of the calculated 12 month rolling wine storage throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-640-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

105,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. Ethanol content of wine stored in this tank shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The daily wine storage throughput of this tank shall not exceed 105,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The annual wine storage throughput of this tank, calculated on a 12 month rolling basis, shall not exceed 2,100,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The permittee shall record, on a weekly basis, the total gallons of wine stored in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
8. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
9. The permittee shall maintain records of the calculated 12 month rolling wine storage throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-641-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

105,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. Ethanol content of wine stored in this tank shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The daily wine storage throughput of this tank shall not exceed 105,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The annual wine storage throughput of this tank, calculated on a 12 month rolling basis, shall not exceed 2,100,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The permittee shall record, on a weekly basis, the total gallons of wine stored in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
8. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
9. The permittee shall maintain records of the calculated 12 month rolling wine storage throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-642-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

105,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. Ethanol content of wine stored in this tank shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The daily wine storage throughput of this tank shall not exceed 105,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The annual wine storage throughput of this tank, calculated on a 12 month rolling basis, shall not exceed 2,100,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The permittee shall record, on a weekly basis, the total gallons of wine stored in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
8. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
9. The permittee shall maintain records of the calculated 12 month rolling wine storage throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-643-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

105,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. Ethanol content of wine stored in this tank shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The daily wine storage throughput of this tank shall not exceed 105,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The annual wine storage throughput of this tank, calculated on a 12 month rolling basis, shall not exceed 2,100,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The permittee shall record, on a weekly basis, the total gallons of wine stored in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
8. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
9. The permittee shall maintain records of the calculated 12 month rolling wine storage throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-644-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

105,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. Ethanol content of wine stored in this tank shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The daily wine storage throughput of this tank shall not exceed 105,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The annual wine storage throughput of this tank, calculated on a 12 month rolling basis, shall not exceed 2,100,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The permittee shall record, on a weekly basis, the total gallons of wine stored in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
8. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
9. The permittee shall maintain records of the calculated 12 month rolling wine storage throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-645-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

215,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WHITE WINE FERMENTATION AND WINE STORAGE TANK
EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE

PERMIT UNIT REQUIREMENTS

1. When use for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95oF, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. Ethanol content of wine stored in this tank shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The daily wine storage throughput of this tank shall not exceed 215,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual wine storage throughput of this tank, calculated on a 12 month rolling basis, shall not exceed 4,300,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions rate for wine fermentation shall not exceed 1.62 pounds per 1,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 1.6 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons). [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from both wine fermentation and wine storage in this tank, calculated on a 12 month rolling basis, shall not exceed 1,617 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
11. When this tank is used for wine storage, the permittee shall record, on a weekly basis, the total gallons of wine stored in the tank and the maximum temperature of the stored wine. [District Rule 4694] 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. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
13. The permittee shall maintain records of the calculated 12 month rolling wine storage throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and any fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume and ethanol concentration of each wine movement; and the calculated 12 month rolling VOC emission rate (lb-VOC per 12 month rolling period, calculated monthly). [District Rules 1070, 2201, 4694] Federally Enforceable Through Title V Permit
16. If the emissions or throughput calculated for any rolling 12-month period exceeds the annual emissions or throughput limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emission or throughput limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions and throughput are below the annual emissions and throughput limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
17. Records shall be maintained that demonstrate that date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-646-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

215,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WHITE WINE FERMENTATION AND WINE STORAGE TANK
EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE

PERMIT UNIT REQUIREMENTS

1. When use for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95oF, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. Ethanol content of wine stored in this tank shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The daily wine storage throughput of this tank shall not exceed 215,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual wine storage throughput of this tank, calculated on a 12 month rolling basis, shall not exceed 4,300,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions rate for wine fermentation shall not exceed 1.62 pounds per 1,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 1.6 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons). [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from both wine fermentation and wine storage in this tank, calculated on a 12 month rolling basis, shall not exceed 1,617 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
11. When this tank is used for wine storage, the permittee shall record, on a weekly basis, the total gallons of wine stored in the tank and the maximum temperature of the stored wine. [District Rule 4694] 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. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
13. The permittee shall maintain records of the calculated 12 month rolling wine storage throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and any fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume and ethanol concentration of each wine movement; and the calculated 12 month rolling VOC emission rate (lb-VOC per 12 month rolling period, calculated monthly). [District Rules 1070, 2201, 4694] Federally Enforceable Through Title V Permit
16. If the emissions or throughput calculated for any rolling 12-month period exceeds the annual emissions or throughput limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emission or throughput limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions and throughput are below the annual emissions and throughput limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
17. Records shall be maintained that demonstrate that date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-647-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

215,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WHITE WINE FERMENTATION AND WINE STORAGE TANK
EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE

PERMIT UNIT REQUIREMENTS

1. When use for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95oF, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. Ethanol content of wine stored in this tank shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The daily wine storage throughput of this tank shall not exceed 215,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual wine storage throughput of this tank, calculated on a 12 month rolling basis, shall not exceed 4,300,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions rate for wine fermentation shall not exceed 1.62 pounds per 1,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 1.6 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons). [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from both wine fermentation and wine storage in this tank, calculated on a 12 month rolling basis, shall not exceed 1,617 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
11. When this tank is used for wine storage, the permittee shall record, on a weekly basis, the total gallons of wine stored in the tank and the maximum temperature of the stored wine. [District Rule 4694] 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.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-647-0 : Aug 29 2016 8:05AM -- BROWND

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
13. The permittee shall maintain records of the calculated 12 month rolling wine storage throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and any fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume and ethanol concentration of each wine movement; and the calculated 12 month rolling VOC emission rate (lb-VOC per 12 month rolling period, calculated monthly). [District Rules 1070, 2201, 4694] Federally Enforceable Through Title V Permit
16. If the emissions or throughput calculated for any rolling 12-month period exceeds the annual emissions or throughput limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emission or throughput limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions and throughput are below the annual emissions and throughput limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
17. Records shall be maintained that demonstrate that date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-648-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

215,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WHITE WINE FERMENTATION AND WINE STORAGE TANK
EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE

PERMIT UNIT REQUIREMENTS

1. When use for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95oF, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. Ethanol content of wine stored in this tank shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The daily wine storage throughput of this tank shall not exceed 215,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual wine storage throughput of this tank, calculated on a 12 month rolling basis, shall not exceed 4,300,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions rate for wine fermentation shall not exceed 1.62 pounds per 1,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 1.6 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons). [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from both wine fermentation and wine storage in this tank, calculated on a 12 month rolling basis, shall not exceed 1,617 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
11. When this tank is used for wine storage, the permittee shall record, on a weekly basis, the total gallons of wine stored in the tank and the maximum temperature of the stored wine. [District Rule 4694] 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. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
13. The permittee shall maintain records of the calculated 12 month rolling wine storage throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and any fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume and ethanol concentration of each wine movement; and the calculated 12 month rolling VOC emission rate (lb-VOC per 12 month rolling period, calculated monthly). [District Rules 1070, 2201, 4694] Federally Enforceable Through Title V Permit
16. If the emissions or throughput calculated for any rolling 12-month period exceeds the annual emissions or throughput limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emission or throughput limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions and throughput are below the annual emissions and throughput limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
17. Records shall be maintained that demonstrate that date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-649-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

215,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WHITE WINE FERMENTATION AND WINE STORAGE TANK
EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE

PERMIT UNIT REQUIREMENTS

1. When use for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95oF, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. Ethanol content of wine stored in this tank shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The daily wine storage throughput of this tank shall not exceed 215,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual wine storage throughput of this tank, calculated on a 12 month rolling basis, shall not exceed 4,300,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions rate for wine fermentation shall not exceed 1.62 pounds per 1,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 1.6 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons). [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from both wine fermentation and wine storage in this tank, calculated on a 12 month rolling basis, shall not exceed 1,617 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
11. When this tank is used for wine storage, the permittee shall record, on a weekly basis, the total gallons of wine stored in the tank and the maximum temperature of the stored wine. [District Rule 4694] 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. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
13. The permittee shall maintain records of the calculated 12 month rolling wine storage throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and any fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume and ethanol concentration of each wine movement; and the calculated 12 month rolling VOC emission rate (lb-VOC per 12 month rolling period, calculated monthly). [District Rules 1070, 2201, 4694] Federally Enforceable Through Title V Permit
16. If the emissions or throughput calculated for any rolling 12-month period exceeds the annual emissions or throughput limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emission or throughput limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions and throughput are below the annual emissions and throughput limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
17. Records shall be maintained that demonstrate that date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-650-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

215,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WHITE WINE FERMENTATION AND WINE STORAGE TANK
EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE

PERMIT UNIT REQUIREMENTS

1. When use for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95oF, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. Ethanol content of wine stored in this tank shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The daily wine storage throughput of this tank shall not exceed 215,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual wine storage throughput of this tank, calculated on a 12 month rolling basis, shall not exceed 4,300,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions rate for wine fermentation shall not exceed 1.62 pounds per 1,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 1.6 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons). [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from both wine fermentation and wine storage in this tank, calculated on a 12 month rolling basis, shall not exceed 1,617 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
11. When this tank is used for wine storage, the permittee shall record, on a weekly basis, the total gallons of wine stored in the tank and the maximum temperature of the stored wine. [District Rule 4694] 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.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-650-0 : Aug 29 2016 8:05AM -- BROWND

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
13. The permittee shall maintain records of the calculated 12 month rolling wine storage throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and any fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume and ethanol concentration of each wine movement; and the calculated 12 month rolling VOC emission rate (lb-VOC per 12 month rolling period, calculated monthly). [District Rules 1070, 2201, 4694] Federally Enforceable Through Title V Permit
16. If the emissions or throughput calculated for any rolling 12-month period exceeds the annual emissions or throughput limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emission or throughput limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions and throughput are below the annual emissions and throughput limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
17. Records shall be maintained that demonstrate that date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-651-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

215,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WHITE WINE FERMENTATION AND WINE STORAGE TANK
EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE

PERMIT UNIT REQUIREMENTS

1. When use for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95oF, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. Ethanol content of wine stored in this tank shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The daily wine storage throughput of this tank shall not exceed 215,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual wine storage throughput of this tank, calculated on a 12 month rolling basis, shall not exceed 4,300,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions rate for wine fermentation shall not exceed 1.62 pounds per 1,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 1.6 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons). [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from both wine fermentation and wine storage in this tank, calculated on a 12 month rolling basis, shall not exceed 1,617 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
11. When this tank is used for wine storage, the permittee shall record, on a weekly basis, the total gallons of wine stored in the tank and the maximum temperature of the stored wine. [District Rule 4694] 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. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
13. The permittee shall maintain records of the calculated 12 month rolling wine storage throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and any fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume and ethanol concentration of each wine movement; and the calculated 12 month rolling VOC emission rate (lb-VOC per 12 month rolling period, calculated monthly). [District Rules 1070, 2201, 4694] Federally Enforceable Through Title V Permit
16. If the emissions or throughput calculated for any rolling 12-month period exceeds the annual emissions or throughput limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emission or throughput limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions and throughput are below the annual emissions and throughput limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
17. Records shall be maintained that demonstrate that date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-652-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

215,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WHITE WINE FERMENTATION AND WINE STORAGE TANK
EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE

PERMIT UNIT REQUIREMENTS

1. When use for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95oF, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. Ethanol content of wine stored in this tank shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The daily wine storage throughput of this tank shall not exceed 215,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual wine storage throughput of this tank, calculated on a 12 month rolling basis, shall not exceed 4,300,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions rate for wine fermentation shall not exceed 1.62 pounds per 1,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 1.6 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons). [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from both wine fermentation and wine storage in this tank, calculated on a 12 month rolling basis, shall not exceed 1,617 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
11. When this tank is used for wine storage, the permittee shall record, on a weekly basis, the total gallons of wine stored in the tank and the maximum temperature of the stored wine. [District Rule 4694] 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. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
13. The permittee shall maintain records of the calculated 12 month rolling wine storage throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and any fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume and ethanol concentration of each wine movement; and the calculated 12 month rolling VOC emission rate (lb-VOC per 12 month rolling period, calculated monthly). [District Rules 1070, 2201, 4694] Federally Enforceable Through Title V Permit
16. If the emissions or throughput calculated for any rolling 12-month period exceeds the annual emissions or throughput limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emission or throughput limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions and throughput are below the annual emissions and throughput limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
17. Records shall be maintained that demonstrate that date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-653-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

215,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WHITE WINE FERMENTATION AND WINE STORAGE TANK
EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE

PERMIT UNIT REQUIREMENTS

1. When use for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95oF, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. Ethanol content of wine stored in this tank shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The daily wine storage throughput of this tank shall not exceed 215,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual wine storage throughput of this tank, calculated on a 12 month rolling basis, shall not exceed 4,300,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions rate for wine fermentation shall not exceed 1.62 pounds per 1,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 1.6 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons). [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from both wine fermentation and wine storage in this tank, calculated on a 12 month rolling basis, shall not exceed 1,617 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
11. When this tank is used for wine storage, the permittee shall record, on a weekly basis, the total gallons of wine stored in the tank and the maximum temperature of the stored wine. [District Rule 4694] 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. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
13. The permittee shall maintain records of the calculated 12 month rolling wine storage throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and any fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume and ethanol concentration of each wine movement; and the calculated 12 month rolling VOC emission rate (lb-VOC per 12 month rolling period, calculated monthly). [District Rules 1070, 2201, 4694] Federally Enforceable Through Title V Permit
16. If the emissions or throughput calculated for any rolling 12-month period exceeds the annual emissions or throughput limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emission or throughput limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions and throughput are below the annual emissions and throughput limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
17. Records shall be maintained that demonstrate that date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-654-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

215,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WHITE WINE FERMENTATION AND WINE STORAGE TANK
EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE

PERMIT UNIT REQUIREMENTS

1. When use for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95oF, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. Ethanol content of wine stored in this tank shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The daily wine storage throughput of this tank shall not exceed 215,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual wine storage throughput of this tank, calculated on a 12 month rolling basis, shall not exceed 4,300,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions rate for wine fermentation shall not exceed 1.62 pounds per 1,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 1.6 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons). [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from both wine fermentation and wine storage in this tank, calculated on a 12 month rolling basis, shall not exceed 1,617 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
11. When this tank is used for wine storage, the permittee shall record, on a weekly basis, the total gallons of wine stored in the tank and the maximum temperature of the stored wine. [District Rule 4694] 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. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
13. The permittee shall maintain records of the calculated 12 month rolling wine storage throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and any fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume and ethanol concentration of each wine movement; and the calculated 12 month rolling VOC emission rate (lb-VOC per 12 month rolling period, calculated monthly). [District Rules 1070, 2201, 4694] Federally Enforceable Through Title V Permit
16. If the emissions or throughput calculated for any rolling 12-month period exceeds the annual emissions or throughput limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emission or throughput limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions and throughput are below the annual emissions and throughput limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
17. Records shall be maintained that demonstrate that date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-655-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

215,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WHITE WINE FERMENTATION AND WINE STORAGE TANK
EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE

PERMIT UNIT REQUIREMENTS

1. When use for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95oF, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. Ethanol content of wine stored in this tank shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The daily wine storage throughput of this tank shall not exceed 215,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual wine storage throughput of this tank, calculated on a 12 month rolling basis, shall not exceed 4,300,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions rate for wine fermentation shall not exceed 1.62 pounds per 1,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 1.6 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons). [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from both wine fermentation and wine storage in this tank, calculated on a 12 month rolling basis, shall not exceed 1,617 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
11. When this tank is used for wine storage, the permittee shall record, on a weekly basis, the total gallons of wine stored in the tank and the maximum temperature of the stored wine. [District Rule 4694] 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. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
13. The permittee shall maintain records of the calculated 12 month rolling wine storage throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and any fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume and ethanol concentration of each wine movement; and the calculated 12 month rolling VOC emission rate (lb-VOC per 12 month rolling period, calculated monthly). [District Rules 1070, 2201, 4694] Federally Enforceable Through Title V Permit
16. If the emissions or throughput calculated for any rolling 12-month period exceeds the annual emissions or throughput limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emission or throughput limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions and throughput are below the annual emissions and throughput limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
17. Records shall be maintained that demonstrate that date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-656-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

215,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WHITE WINE FERMENTATION AND WINE STORAGE TANK
EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE

PERMIT UNIT REQUIREMENTS

1. When use for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95oF, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. Ethanol content of wine stored in this tank shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The daily wine storage throughput of this tank shall not exceed 215,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual wine storage throughput of this tank, calculated on a 12 month rolling basis, shall not exceed 4,300,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions rate for wine fermentation shall not exceed 1.62 pounds per 1,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 1.6 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons). [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from both wine fermentation and wine storage in this tank, calculated on a 12 month rolling basis, shall not exceed 1,617 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
11. When this tank is used for wine storage, the permittee shall record, on a weekly basis, the total gallons of wine stored in the tank and the maximum temperature of the stored wine. [District Rule 4694] 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. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
13. The permittee shall maintain records of the calculated 12 month rolling wine storage throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and any fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume and ethanol concentration of each wine movement; and the calculated 12 month rolling VOC emission rate (lb-VOC per 12 month rolling period, calculated monthly). [District Rules 1070, 2201, 4694] Federally Enforceable Through Title V Permit
16. If the emissions or throughput calculated for any rolling 12-month period exceeds the annual emissions or throughput limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emission or throughput limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions and throughput are below the annual emissions and throughput limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
17. Records shall be maintained that demonstrate that date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-657-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

215,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WHITE WINE FERMENTATION AND WINE STORAGE TANK
EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE

PERMIT UNIT REQUIREMENTS

1. When use for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95oF, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. Ethanol content of wine stored in this tank shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The daily wine storage throughput of this tank shall not exceed 215,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual wine storage throughput of this tank, calculated on a 12 month rolling basis, shall not exceed 4,300,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions rate for wine fermentation shall not exceed 1.62 pounds per 1,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 1.6 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons). [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from both wine fermentation and wine storage in this tank, calculated on a 12 month rolling basis, shall not exceed 1,617 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
11. When this tank is used for wine storage, the permittee shall record, on a weekly basis, the total gallons of wine stored in the tank and the maximum temperature of the stored wine. [District Rule 4694] 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. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
13. The permittee shall maintain records of the calculated 12 month rolling wine storage throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and any fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume and ethanol concentration of each wine movement; and the calculated 12 month rolling VOC emission rate (lb-VOC per 12 month rolling period, calculated monthly). [District Rules 1070, 2201, 4694] Federally Enforceable Through Title V Permit
16. If the emissions or throughput calculated for any rolling 12-month period exceeds the annual emissions or throughput limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emission or throughput limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions and throughput are below the annual emissions and throughput limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
17. Records shall be maintained that demonstrate that date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-658-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

215,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WHITE WINE FERMENTATION AND WINE STORAGE TANK
EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE

PERMIT UNIT REQUIREMENTS

1. When use for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95oF, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. Ethanol content of wine stored in this tank shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The daily wine storage throughput of this tank shall not exceed 215,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual wine storage throughput of this tank, calculated on a 12 month rolling basis, shall not exceed 4,300,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions rate for wine fermentation shall not exceed 1.62 pounds per 1,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 1.6 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons). [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from both wine fermentation and wine storage in this tank, calculated on a 12 month rolling basis, shall not exceed 1,617 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
11. When this tank is used for wine storage, the permittee shall record, on a weekly basis, the total gallons of wine stored in the tank and the maximum temperature of the stored wine. [District Rule 4694] 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. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
13. The permittee shall maintain records of the calculated 12 month rolling wine storage throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and any fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume and ethanol concentration of each wine movement; and the calculated 12 month rolling VOC emission rate (lb-VOC per 12 month rolling period, calculated monthly). [District Rules 1070, 2201, 4694] Federally Enforceable Through Title V Permit
16. If the emissions or throughput calculated for any rolling 12-month period exceeds the annual emissions or throughput limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emission or throughput limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions and throughput are below the annual emissions and throughput limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
17. Records shall be maintained that demonstrate that date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-659-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

215,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WHITE WINE FERMENTATION AND WINE STORAGE TANK
EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE

PERMIT UNIT REQUIREMENTS

1. When use for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95oF, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. Ethanol content of wine stored in this tank shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The daily wine storage throughput of this tank shall not exceed 215,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual wine storage throughput of this tank, calculated on a 12 month rolling basis, shall not exceed 4,300,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions rate for wine fermentation shall not exceed 1.62 pounds per 1,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 1.6 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons). [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from both wine fermentation and wine storage in this tank, calculated on a 12 month rolling basis, shall not exceed 1,617 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
11. When this tank is used for wine storage, the permittee shall record, on a weekly basis, the total gallons of wine stored in the tank and the maximum temperature of the stored wine. [District Rule 4694] 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. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
13. The permittee shall maintain records of the calculated 12 month rolling wine storage throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and any fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume and ethanol concentration of each wine movement; and the calculated 12 month rolling VOC emission rate (lb-VOC per 12 month rolling period, calculated monthly). [District Rules 1070, 2201, 4694] Federally Enforceable Through Title V Permit
16. If the emissions or throughput calculated for any rolling 12-month period exceeds the annual emissions or throughput limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emission or throughput limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions and throughput are below the annual emissions and throughput limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
17. Records shall be maintained that demonstrate that date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-660-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

215,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WHITE WINE FERMENTATION AND WINE STORAGE TANK
EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE

PERMIT UNIT REQUIREMENTS

1. When use for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95oF, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. Ethanol content of wine stored in this tank shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The daily wine storage throughput of this tank shall not exceed 215,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual wine storage throughput of this tank, calculated on a 12 month rolling basis, shall not exceed 4,300,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The daily VOC emissions rate for wine fermentation shall not exceed 1.62 pounds per 1,000 gallons. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 1.6 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons). [District Rule 2201] Federally Enforceable Through Title V Permit
10. The annual VOC emissions from both wine fermentation and wine storage in this tank, calculated on a 12 month rolling basis, shall not exceed 1,617 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
11. When this tank is used for wine storage, the permittee shall record, on a weekly basis, the total gallons of wine stored in the tank and the maximum temperature of the stored wine. [District Rule 4694] 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. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
13. The permittee shall maintain records of the calculated 12 month rolling wine storage throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and any fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume and ethanol concentration of each wine movement; and the calculated 12 month rolling VOC emission rate (lb-VOC per 12 month rolling period, calculated monthly). [District Rules 1070, 2201, 4694] Federally Enforceable Through Title V Permit
16. If the emissions or throughput calculated for any rolling 12-month period exceeds the annual emissions or throughput limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the annual emission or throughput limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year emissions and throughput are below the annual emissions and throughput limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
17. Records shall be maintained that demonstrate that date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-662-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

35,000 GALLON NOMINAL (35,184 GALLON GAUGE) INSULATED STAINLESS STEEL WINE STORAGE TANK (TANK 319) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The maximum wine storage throughput in this tank shall not exceed 35,000 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank, calculated on a twelve month rolling basis, shall not exceed 175,000 gallons per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage in this tank, calculated on a twelve month rolling basis, shall not exceed 25 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
9. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
10. The operator shall maintain records of the calculated 12 month rolling wine ethanol content and storage throughput rate (ethanol percentage by volume and gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-662-0 : Aug 29 2016 8:05AM -- BROWN

11. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
12. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
13. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-663-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

35,000 GALLON NOMINAL (35,184 GALLON GAUGE) INSULATED STAINLESS STEEL WINE STORAGE TANK (TANK 320) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The maximum wine storage throughput in this tank shall not exceed 35,000 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank, calculated on a twelve month rolling basis, shall not exceed 175,000 gallons per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage in this tank, calculated on a twelve month rolling basis, shall not exceed 25 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
9. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
10. The operator shall maintain records of the calculated 12 month rolling wine ethanol content and storage throughput rate (ethanol percentage by volume and gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

11. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
12. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
13. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-664-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

35,000 GALLON NOMINAL (35,184 GALLON GAUGE) INSULATED STAINLESS STEEL WINE STORAGE TANK (TANK 321) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The maximum wine storage throughput in this tank shall not exceed 35,000 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank, calculated on a twelve month rolling basis, shall not exceed 175,000 gallons per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage in this tank, calculated on a twelve month rolling basis, shall not exceed 25 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
9. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
10. The operator shall maintain records of the calculated 12 month rolling wine ethanol content and storage throughput rate (ethanol percentage by volume and gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-664-0 : Aug 29 2016 8:06AM -- BROWN

11. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
12. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
13. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-665-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

35,000 GALLON NOMINAL (35,184 GALLON GAUGE) INSULATED STAINLESS STEEL WINE STORAGE TANK (TANK 322) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The maximum wine storage throughput in this tank shall not exceed 35,000 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank, calculated on a twelve month rolling basis, shall not exceed 175,000 gallons per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage in this tank, calculated on a twelve month rolling basis, shall not exceed 25 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
9. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
10. The operator shall maintain records of the calculated 12 month rolling wine ethanol content and storage throughput rate (ethanol percentage by volume and gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

11. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
12. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
13. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-666-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

35,000 GALLON NOMINAL (35,184 GALLON GAUGE) INSULATED STAINLESS STEEL WINE STORAGE TANK (TANK 323) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The maximum wine storage throughput in this tank shall not exceed 35,000 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank, calculated on a twelve month rolling basis, shall not exceed 175,000 gallons per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage in this tank, calculated on a twelve month rolling basis, shall not exceed 25 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
9. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
10. The operator shall maintain records of the calculated 12 month rolling wine ethanol content and storage throughput rate (ethanol percentage by volume and gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

11. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
12. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
13. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-667-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

35,000 GALLON NOMINAL (35,184 GALLON GAUGE) INSULATED STAINLESS STEEL WINE STORAGE TANK (TANK 324) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The maximum wine storage throughput in this tank shall not exceed 35,000 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank, calculated on a twelve month rolling basis, shall not exceed 175,000 gallons per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage in this tank, calculated on a twelve month rolling basis, shall not exceed 25 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
9. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
10. The operator shall maintain records of the calculated 12 month rolling wine ethanol content and storage throughput rate (ethanol percentage by volume and gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-667-0 : Aug 29 2016 8:06AM -- BROWN

11. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
12. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
13. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-668-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

35,000 GALLON NOMINAL (35,184 GALLON GAUGE) INSULATED STAINLESS STEEL WINE STORAGE TANK (TANK 325) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The maximum wine storage throughput in this tank shall not exceed 35,000 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank, calculated on a twelve month rolling basis, shall not exceed 175,000 gallons per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage in this tank, calculated on a twelve month rolling basis, shall not exceed 25 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
9. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
10. The operator shall maintain records of the calculated 12 month rolling wine ethanol content and storage throughput rate (ethanol percentage by volume and gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-668-0 : Aug 29 2016 8:06AM -- BROWN

11. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
12. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
13. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-669-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

35,000 GALLON NOMINAL (35,184 GALLON GAUGE) INSULATED STAINLESS STEEL WINE STORAGE TANK (TANK 326) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
4. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The maximum wine storage throughput in this tank shall not exceed 35,000 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank, calculated on a twelve month rolling basis, shall not exceed 175,000 gallons per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The annual VOC emissions from wine storage in this tank, calculated on a twelve month rolling basis, shall not exceed 25 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
9. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
10. The operator shall maintain records of the calculated 12 month rolling wine ethanol content and storage throughput rate (ethanol percentage by volume and gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-669-0 : Aug 29 2016 8:06AM -- BROWN

11. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
12. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
13. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-670-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

56,000 GALLON NOMINAL (56,113 GALLON GAUGE) STAINLESS STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 425)

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
2. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall not exceed 3,536 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 2.5 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons) + 6.2 lb-VOC/1,000 gallons x Annual Red Wine Production (in gallons). [District Rule 2201] Federally Enforceable Through Title V Permit
5. The operator shall maintain records of the calculated 12 month rolling wine fermentation throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine throughput rate for fermentation operations (gallons per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
8. If the throughput calculated for any rolling 12-month period exceeds the annual throughput limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput is below the annual throughput limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
9. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-671-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

56,000 GALLON NOMINAL (56,113 GALLON GAUGE) STAINLESS STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 426)

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
2. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall not exceed 3,536 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 2.5 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons) + 6.2 lb-VOC/1,000 gallons x Annual Red Wine Production (in gallons). [District Rule 2201] Federally Enforceable Through Title V Permit
5. The operator shall maintain records of the calculated 12 month rolling wine fermentation throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine throughput rate for fermentation operations (gallons per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
8. If the throughput calculated for any rolling 12-month period exceeds the annual throughput limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput is below the annual throughput limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
9. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-672-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

56,000 GALLON NOMINAL (56,113 GALLON GAUGE) STAINLESS STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 427)

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
2. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall not exceed 3,536 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 2.5 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons) + 6.2 lb-VOC/1,000 gallons x Annual Red Wine Production (in gallons). [District Rule 2201] Federally Enforceable Through Title V Permit
5. The operator shall maintain records of the calculated 12 month rolling wine fermentation throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine throughput rate for fermentation operations (gallons per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
8. If the throughput calculated for any rolling 12-month period exceeds the annual throughput limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput is below the annual throughput limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
9. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-673-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

56,000 GALLON NOMINAL (56,113 GALLON GAUGE) STAINLESS STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 428)

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
2. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall not exceed 3,536 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 2.5 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons) + 6.2 lb-VOC/1,000 gallons x Annual Red Wine Production (in gallons). [District Rule 2201] Federally Enforceable Through Title V Permit
5. The operator shall maintain records of the calculated 12 month rolling wine fermentation throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine throughput rate for fermentation operations (gallons per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
8. If the throughput calculated for any rolling 12-month period exceeds the annual throughput limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput is below the annual throughput limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
9. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-674-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

56,000 GALLON NOMINAL (56,113 GALLON GAUGE) STAINLESS STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 429)

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
2. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall not exceed 3,536 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 2.5 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons) + 6.2 lb-VOC/1,000 gallons x Annual Red Wine Production (in gallons). [District Rule 2201] Federally Enforceable Through Title V Permit
5. The operator shall maintain records of the calculated 12 month rolling wine fermentation throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine throughput rate for fermentation operations (gallons per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
8. If the throughput calculated for any rolling 12-month period exceeds the annual throughput limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput is below the annual throughput limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
9. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-675-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

56,000 GALLON NOMINAL (56,113 GALLON GAUGE) STAINLESS STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 430)

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
2. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall not exceed 3,536 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 2.5 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons) + 6.2 lb-VOC/1,000 gallons x Annual Red Wine Production (in gallons). [District Rule 2201] Federally Enforceable Through Title V Permit
5. The operator shall maintain records of the calculated 12 month rolling wine fermentation throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine throughput rate for fermentation operations (gallons per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
8. If the throughput calculated for any rolling 12-month period exceeds the annual throughput limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput is below the annual throughput limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
9. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-676-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

56,000 GALLON NOMINAL (56,113 GALLON GAUGE) STAINLESS STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 431)

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
2. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall not exceed 3,536 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 2.5 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons) + 6.2 lb-VOC/1,000 gallons x Annual Red Wine Production (in gallons). [District Rule 2201] Federally Enforceable Through Title V Permit
5. The operator shall maintain records of the calculated 12 month rolling wine fermentation throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine throughput rate for fermentation operations (gallons per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
8. If the throughput calculated for any rolling 12-month period exceeds the annual throughput limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput is below the annual throughput limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
9. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-677-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

56,000 GALLON NOMINAL (56,113 GALLON GAUGE) STAINLESS STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 432)

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
2. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall not exceed 3,536 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 2.5 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons) + 6.2 lb-VOC/1,000 gallons x Annual Red Wine Production (in gallons). [District Rule 2201] Federally Enforceable Through Title V Permit
5. The operator shall maintain records of the calculated 12 month rolling wine fermentation throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine throughput rate for fermentation operations (gallons per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
8. If the throughput calculated for any rolling 12-month period exceeds the annual throughput limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput is below the annual throughput limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
9. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-678-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

56,000 GALLON NOMINAL (56,113 GALLON GAUGE) STAINLESS STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 433)

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
2. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall not exceed 3,536 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 2.5 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons) + 6.2 lb-VOC/1,000 gallons x Annual Red Wine Production (in gallons). [District Rule 2201] Federally Enforceable Through Title V Permit
5. The operator shall maintain records of the calculated 12 month rolling wine fermentation throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine throughput rate for fermentation operations (gallons per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
8. If the throughput calculated for any rolling 12-month period exceeds the annual throughput limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput is below the annual throughput limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
9. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-679-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

56,000 GALLON NOMINAL (56,113 GALLON GAUGE) STAINLESS STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 434)

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
2. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall not exceed 3,536 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 2.5 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons) + 6.2 lb-VOC/1,000 gallons x Annual Red Wine Production (in gallons). [District Rule 2201] Federally Enforceable Through Title V Permit
5. The operator shall maintain records of the calculated 12 month rolling wine fermentation throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine throughput rate for fermentation operations (gallons per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
8. If the throughput calculated for any rolling 12-month period exceeds the annual throughput limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput is below the annual throughput limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
9. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-680-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

56,000 GALLON NOMINAL (56,113 GALLON GAUGE) STAINLESS STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 435)

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
2. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall not exceed 3,536 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 2.5 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons) + 6.2 lb-VOC/1,000 gallons x Annual Red Wine Production (in gallons). [District Rule 2201] Federally Enforceable Through Title V Permit
5. The operator shall maintain records of the calculated 12 month rolling wine fermentation throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine throughput rate for fermentation operations (gallons per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
8. If the throughput calculated for any rolling 12-month period exceeds the annual throughput limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput is below the annual throughput limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
9. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-681-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

56,000 GALLON NOMINAL (56,113 GALLON GAUGE) STAINLESS STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 436)

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
2. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall not exceed 3,536 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 2.5 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons) + 6.2 lb-VOC/1,000 gallons x Annual Red Wine Production (in gallons). [District Rule 2201] Federally Enforceable Through Title V Permit
5. The operator shall maintain records of the calculated 12 month rolling wine fermentation throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine throughput rate for fermentation operations (gallons per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
8. If the throughput calculated for any rolling 12-month period exceeds the annual throughput limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput is below the annual throughput limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
9. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-682-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

56,000 GALLON NOMINAL (56,113 GALLON GAUGE) STAINLESS STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 437)

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
2. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall not exceed 3,536 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 2.5 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons) + 6.2 lb-VOC/1,000 gallons x Annual Red Wine Production (in gallons). [District Rule 2201] Federally Enforceable Through Title V Permit
5. The operator shall maintain records of the calculated 12 month rolling wine fermentation throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine throughput rate for fermentation operations (gallons per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
8. If the throughput calculated for any rolling 12-month period exceeds the annual throughput limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput is below the annual throughput limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
9. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-683-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

56,000 GALLON NOMINAL (56,113 GALLON GAUGE) STAINLESS STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 438)

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
2. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall not exceed 3,536 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 2.5 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons) + 6.2 lb-VOC/1,000 gallons x Annual Red Wine Production (in gallons). [District Rule 2201] Federally Enforceable Through Title V Permit
5. The operator shall maintain records of the calculated 12 month rolling wine fermentation throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine throughput rate for fermentation operations (gallons per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
8. If the throughput calculated for any rolling 12-month period exceeds the annual throughput limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput is below the annual throughput limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
9. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-684-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

56,000 GALLON NOMINAL (56,113 GALLON GAUGE) STAINLESS STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 439)

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
2. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall not exceed 3,536 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 2.5 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons) + 6.2 lb-VOC/1,000 gallons x Annual Red Wine Production (in gallons). [District Rule 2201] Federally Enforceable Through Title V Permit
5. The operator shall maintain records of the calculated 12 month rolling wine fermentation throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine throughput rate for fermentation operations (gallons per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
8. If the throughput calculated for any rolling 12-month period exceeds the annual throughput limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput is below the annual throughput limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
9. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-685-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

56,000 GALLON NOMINAL (56,113 GALLON GAUGE) STAINLESS STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 440)

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
2. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall not exceed 3,536 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 2.5 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons) + 6.2 lb-VOC/1,000 gallons x Annual Red Wine Production (in gallons). [District Rule 2201] Federally Enforceable Through Title V Permit
5. The operator shall maintain records of the calculated 12 month rolling wine fermentation throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine throughput rate for fermentation operations (gallons per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
8. If the throughput calculated for any rolling 12-month period exceeds the annual throughput limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput is below the annual throughput limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
9. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-686-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

56,000 GALLON NOMINAL (56,113 GALLON GAUGE) STAINLESS STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 441)

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
2. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall not exceed 3,536 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 2.5 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons) + 6.2 lb-VOC/1,000 gallons x Annual Red Wine Production (in gallons). [District Rule 2201] Federally Enforceable Through Title V Permit
5. The operator shall maintain records of the calculated 12 month rolling wine fermentation throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine throughput rate for fermentation operations (gallons per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
8. If the throughput calculated for any rolling 12-month period exceeds the annual throughput limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput is below the annual throughput limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
9. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-687-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

56,000 GALLON NOMINAL (56,113 GALLON GAUGE) STAINLESS STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 442)

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
2. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall not exceed 3,536 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 2.5 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons) + 6.2 lb-VOC/1,000 gallons x Annual Red Wine Production (in gallons). [District Rule 2201] Federally Enforceable Through Title V Permit
5. The operator shall maintain records of the calculated 12 month rolling wine fermentation throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine throughput rate for fermentation operations (gallons per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
8. If the throughput calculated for any rolling 12-month period exceeds the annual throughput limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput is below the annual throughput limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
9. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-688-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

56,000 GALLON NOMINAL (56,113 GALLON GAUGE) STAINLESS STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 443)

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
2. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall not exceed 3,536 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 2.5 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons) + 6.2 lb-VOC/1,000 gallons x Annual Red Wine Production (in gallons). [District Rule 2201] Federally Enforceable Through Title V Permit
5. The operator shall maintain records of the calculated 12 month rolling wine fermentation throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine throughput rate for fermentation operations (gallons per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
8. If the throughput calculated for any rolling 12-month period exceeds the annual throughput limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput is below the annual throughput limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
9. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-689-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

56,000 GALLON NOMINAL (56,113 GALLON GAUGE) STAINLESS STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 444)

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
2. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall not exceed 3,536 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 2.5 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons) + 6.2 lb-VOC/1,000 gallons x Annual Red Wine Production (in gallons). [District Rule 2201] Federally Enforceable Through Title V Permit
5. The operator shall maintain records of the calculated 12 month rolling wine fermentation throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine throughput rate for fermentation operations (gallons per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
8. If the throughput calculated for any rolling 12-month period exceeds the annual throughput limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput is below the annual throughput limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
9. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-690-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

56,000 GALLON NOMINAL (56,113 GALLON GAUGE) STAINLESS STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 445)

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
2. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall not exceed 3,536 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 2.5 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons) + 6.2 lb-VOC/1,000 gallons x Annual Red Wine Production (in gallons). [District Rule 2201] Federally Enforceable Through Title V Permit
5. The operator shall maintain records of the calculated 12 month rolling wine fermentation throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine throughput rate for fermentation operations (gallons per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
8. If the throughput calculated for any rolling 12-month period exceeds the annual throughput limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput is below the annual throughput limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
9. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-691-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

56,000 GALLON NOMINAL (56,113 GALLON GAUGE) STAINLESS STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 446)

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
2. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall not exceed 3,536 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 2.5 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons) + 6.2 lb-VOC/1,000 gallons x Annual Red Wine Production (in gallons). [District Rule 2201] Federally Enforceable Through Title V Permit
5. The operator shall maintain records of the calculated 12 month rolling wine fermentation throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine throughput rate for fermentation operations (gallons per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
8. If the throughput calculated for any rolling 12-month period exceeds the annual throughput limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput is below the annual throughput limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
9. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-692-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

56,000 GALLON NOMINAL (56,113 GALLON GAUGE) STAINLESS STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 447)

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
2. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall not exceed 3,536 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 2.5 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons) + 6.2 lb-VOC/1,000 gallons x Annual Red Wine Production (in gallons). [District Rule 2201] Federally Enforceable Through Title V Permit
5. The operator shall maintain records of the calculated 12 month rolling wine fermentation throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine throughput rate for fermentation operations (gallons per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
8. If the throughput calculated for any rolling 12-month period exceeds the annual throughput limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput is below the annual throughput limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
9. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-693-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

56,000 GALLON NOMINAL (56,113 GALLON GAUGE) STAINLESS STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 448)

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
2. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall not exceed 3,536 pounds. [District Rule 2201] Federally Enforceable Through Title V Permit
4. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 2.5 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons) + 6.2 lb-VOC/1,000 gallons x Annual Red Wine Production (in gallons). [District Rule 2201] Federally Enforceable Through Title V Permit
5. The operator shall maintain records of the calculated 12 month rolling wine fermentation throughput rate (gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine throughput rate for fermentation operations (gallons per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
8. If the throughput calculated for any rolling 12-month period exceeds the annual throughput limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput is below the annual throughput limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
9. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-694-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

GREEN WASTE ORGANIC MATERIAL RECEIVING, STORAGE, AND MIXING OPERATION

PERMIT UNIT REQUIREMENTS

1. All materials for processing shall be maintained adequately moist to prevent visible emissions in excess of 20% opacity. [District Rule 4101] Federally Enforceable Through Title V Permit
2. The permittee is allowed to receive the following wastes for the composting operation: green waste, food waste, and construction wood waste. Green waste is defined as any organic waste material generated from gardening, agriculture, or landscaping activities including, but not limited to grass clippings, leave, tree and shrub trimmings, and plant remains. Food waste is defined as table scraps, vegetable and fruit peelings, meat, bones and fish, egg shells, solid dairy products, coffee grounds, bread and toast, paper waste including, but not limited to, napkins, towels, plates, coffee filters, and tea bags. Construction wood waste is defined as any untreated wood materials, including but not limited to, lumber, paper, and cardboard from construction. [District Rule 2010] Federally Enforceable Through Title V Permit
3. The permittee is prohibited to receive the following wastes for the composting operation: biosolids, animal manure, and poultry litter. Biosolids is defined as organic material resulting from the treatment of sewage sludge or wastewater. Animal manure is defined as non-human animal excretions and waste, including, but not limited to, dried solids and urine from cows, cattle, or swine. Poultry litter is defined as poultry excretions and waste, including, but not limited to, dried solids and urine from chickens, turkeys, geese, or ducks. [District Rule 2010] Federally Enforceable Through Title V Permit
4. The quantity of organic waste materials received at this facility shall not exceed 1,320 wet-tons in any single day and 100,000 wet tons in any one calendar year. For the purposes of this permit, organic waste material is considered to be green waste, food waste, and construction wood waste. [District Rules 2201 and 4566] Federally Enforceable Through Title V Permit
5. PM10 emissions from the receiving, handling, and mixing of the organic waste materials shall not exceed 0.00033 lb-PM10/wet-ton of material received and processed. [District Rule 2201] Federally Enforceable Through Title V Permit
6. VOC emissions from the storage and processing of the organic waste materials shall not exceed 1.063 lb-VOC/wet-ton of material stored and processed. [District Rule 2201] Federally Enforceable Through Title V Permit
7. NH3 emissions from the storage and processing of the organic waste materials shall not exceed 0.318 lb-NH3/wet-ton of material stored and processed. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The operator shall perform one of the following to organic materials within 10 days of receipt at the facility to satisfy the stockpile requirements: (a). Remove the organic material from the facility; (b). Place the organic material in the active-phase composting windrow and start active phase composting; (c). Cover the organic material with a waterproof cover that have at least a six-foot overlap of adjacent sheets and be securely anchored. [District Rules 2201 and 4566] 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.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-694-0 : Aug 29 2016 8:06AM -- BROWN

9. A daily operations log shall be maintained and shall include the following: (a) The date, type, and weight (in wet tons) of each organic material received; (b). The date each stockpile was initially formed; (c). The date and action taken on each stockpile to satisfy the stockpile requirements; (d). Total quantity and type of each organic waste material stored for composting (in wet tons); (e). Total quantity and type of each organic waste material mixed for composting (in wet tons); and (f). Any other information necessary to demonstrate compliance with Rule 4566. [District Rules 1070 & 4566] Federally Enforceable Through Title V Permit
10. A cumulative annual log shall be maintained and shall indicate the total quantity and type of each organic waste material received (in wet tons). The records shall be updated at least monthly. [District Rules 1070 and 4566] Federally Enforceable Through Title V Permit
11. All records shall be maintained and retained on-site for a period of at least 5 years and shall be made available for District inspection upon request. [District Rule 1070 & 4566] Federally Enforceable Through Title V Permit
12. This permit does not authorize the facility to operate without the required permits from other local, state or federal agency and does not authorize the violation of any conditions established for this facility in the Conditional Use Permit (CUP), Special Use Permit (SUP), Site Approval, Site Plan Review (SPR), or other approval documents issued by a local, state or federal agency. [District Rules 2070 and 2080, and Public Resources Code 21000-21177: California Environmental Quality Act] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-695-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

OPEN WINDROW ACTIVE AND CURING PHASE GREEN WASTE COMPOSTING OPERATION

PERMIT UNIT REQUIREMENTS

1. All materials for processing shall be maintained adequately moist to prevent visible emissions in excess of 20% opacity. [District Rule 4101] Federally Enforceable Through Title V Permit
2. PM10 emissions from the organic material composting operation shall not exceed 0.9 pounds in any single day. Compliance with this condition shall be demonstrated using the following equation: $\text{PM10 Emissions (lb/day)} = 0.00033 \text{ lb-PM10/wet-ton} \times \text{Total daily quantity of material transferred from the feedstock piles to active-phase composting windrows (in wet-tons/day)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
3. VOC emissions from the organic material composting operation shall not exceed 7916.0 pounds in any single day. Compliance with this condition shall be demonstrated using the following equation: $\text{VOC Emissions (lb/day)} = 0.086 \text{ lb-VOC/wet-ton} \times \text{Total daily quantity of active phase composting piles utilized onsite (in wet-tons/day)} + 0.0095 \text{ lb-VOC/wet-ton} \times \text{Total quantity of curing phase composting piles utilized onsite (in wet-tons/day)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
4. NH3 emissions from the organic material composting operation shall not exceed 1890.0 pounds in any single day. Compliance with this condition shall be demonstrated using the following equation: $\text{NH3 Emissions (lb/day)} = 0.017 \text{ lb-NH3/wet-ton} \times \text{Total daily quantity of active phase composting piles utilized onsite (in wet-tons/day)} + 0.0019 \text{ lb-NH3/wet-ton} \times \text{Total daily quantity of curing phase composting piles utilized onsite (in wet-tons/day)}$. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The total quantity of organic materials composted shall not exceed 100,000 wet tons in any one calendar year. [District Rules 2201 & 4566] Federally Enforceable Through Title V Permit
6. The operator shall implement at least three turns of each organic material composting windrow during the active-phase of the composting process. [District Rules 2201 and 4566] Federally Enforceable Through Title V Permit
7. The operator shall either install, maintain, and utilize an independent watering system to apply water to the surface of each active-phase composting windrow prior to turning or shall install, maintain, and utilize an integrated watering system to apply water to each active-phase composting windrow. [District Rules 2201 and 4566] Federally Enforceable Through Title V Permit
8. If the operator elects to install, maintain, and utilize an independent watering system to apply water to the surface of each active-phase composting windrow prior to turning, the operator shall test each windrow within three hours before turning for adequate water by taking a sample of the organic material in the windrow and passing a "Ball Test". The "Ball Test" is performed by taking a sample of the compostable material from at least three inches below the surface, between the vertical midpoint and the peak of the windrow and forming the sample into a ball using hand pressure. There should be at least enough water in the material to form a ball when compressed by hand, but the ball may break when tapped. If the material cannot form a ball or crumbles during the ball test, then application of additional water to the windrow prior to turning is required until the material passes the ball test. If a rain event occurs prior to turning the windrow, application of additional water to the surface of the windrow will not be required if the material passes the ball test as previously described. [District Rules 2201 and 4566] 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.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-695-0 : Aug 29 2016 8:06AM -- BROWND

9. If the operator elects to install, maintain, and utilize an integrated watering system to apply water to each active-phase composting windrow, for windrows that will be turned on the same day and will require the same water volume, mechanically turn the first windrow while operating the integrated watering system. Within three hours after turning the first windrow, the operator shall test the windrow for adequate water by taking a sample of the organic material in the windrow and passing a "Ball Test". The "Ball Test" is performed by taking a sample of the compostable material between the vertical midpoint and the peak of the windrow, at least three inches below the outer surface. There should be at least enough water to form a ball when compressed by hand, but the ball may break when tapped. If the ball crumbles during the hand pressure test, apply additional water and mechanically turn the same windrow, then retest until the material passes the ball test. Subsequent windrows shall not be turned until the initial windrow passes the ball test. Utilize the established water volume for the remaining windrows to be turned with the same water volume on the same day. Repeat this method for windrows that will be turned with a different water application rate. If a rain event occurs prior to turning the windrow, application of additional water to the surface of the windrow will not be required if the material passes the ball test as previously described. [District Rules 2201 and 4566] Federally Enforceable Through Title V Permit
10. A daily operations log shall be maintained and shall include the following: (a). The date and time the organic material from the windrow was tested for adequate water content using the "Ball Test" and indicate if the material passed the ball test. If the windrow material did not pass the ball test indicate the corrective action taken; (b). The date and time each windrow was turned; (c). Total quantity of organic material transferred from the feedstock piles to the active-phase composting windrows (in wet tons); (d). Total quantity of active phase composting piles utilized onsite (in wet tons); (e). Total quantity of curing phase composting piles utilized onsite (in wet tons); and (f). Any other information necessary to demonstrate compliance with Rule 4566. [District Rules 1070 & 4566] Federally Enforceable Through Title V Permit
11. A cumulative annual log shall be maintained and shall include the following: (a). Total quantity of active-phase composting piles utilized onsite (in wet tons); (b). Total quantity of curing phase composting piles utilized onsite (in wet tons). The records shall be updated at least monthly. [District Rules 1070 and 4566] Federally Enforceable Through Title V Permit
12. All records shall be maintained and retained on-site for a period of at least 5 years and shall be made available for District inspection upon request. [District Rules 1070 & 4566] Federally Enforceable Through Title V Permit
13. This permit does not authorize the facility to operate without the required permits from other local, state or federal agency and does not authorize the violation of any conditions established for this facility in the Conditional Use Permit (CUP), Special Use Permit (SUP), Site Approval, Site Plan Review (SPR), or other approval documents issued by a local, state or federal agency. [District Rules 2070 and 2080, and Public Resources Code 21000-21177: California Environmental Quality Act] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-696-0

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

FINISHED COMPOST STORAGE AND LOAD OUT OPERATION

PERMIT UNIT REQUIREMENTS

1. All materials for processing shall be maintained adequately moist to prevent visible emissions in excess of 20% opacity. [District Rule 4101] Federally Enforceable Through Title V Permit
2. All records shall be maintained and retained on-site for a period of at least 5 years and shall be made available for District inspection upon request. [District Rule 1070] Federally Enforceable Through Title V Permit
3. This permit does not authorize the facility to operate without the required permits from other local, state, or federal agency and does not authorize the violation of any conditions established for this facility in the Conditional Use Permit (CUP), Special Use Permit (SUP), Site Approval, Site Plan Review (SPR), or other approval documents issued by a local, state, or federal agency. [District Rules 2070 and 2080] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-696-0 : Aug 29 2016 8:06AM -- BROWND

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-701-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,000 GALLON NOMINAL (353,996 GALLON GAUGE) INSULATED STAINLESS STEEL WINE STORAGE TANK
(TANK 3217) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This wine storage tank shall be used exclusively for wine storage operations only and not for fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
2. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 350,000 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The maximum wine storage throughput in this tank, calculated on a twelve month rolling basis, shall not exceed 3,500,000 gallons per year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
9. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
10. The operator shall maintain records of the calculated 12 month rolling wine ethanol content and storage throughput rate (ethanol percentage by volume and gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

11. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
12. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
13. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-702-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,000 GALLON NOMINAL (355,941 GALLON GAUGE) INSULATED STAINLESS STEEL WINE STORAGE TANK
(TANK 3218) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This wine storage tank shall be used exclusively for wine storage operations only and not for fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
2. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 350,000 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The maximum wine storage throughput in this tank, calculated on a twelve month rolling basis, shall not exceed 3,500,000 gallons per year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
9. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
10. The operator shall maintain records of the calculated 12 month rolling wine ethanol content and storage throughput rate (ethanol percentage by volume and gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

11. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
12. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
13. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-705-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,000 GALLON NOMINAL (356,642 GALLON GAUGE) INSULATED STAINLESS STEEL WINE STORAGE TANK
(TANK 3221) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This wine storage tank shall be used exclusively for wine storage operations only and not for fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
2. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 350,000 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The maximum wine storage throughput in this tank, calculated on a twelve month rolling basis, shall not exceed 3,500,000 gallons per year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
9. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
10. The operator shall maintain records of the calculated 12 month rolling wine ethanol content and storage throughput rate (ethanol percentage by volume and gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

11. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
12. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
13. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-706-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

350,000 GALLON NOMINAL (356,435 GALLON GAUGE) INSULATED STAINLESS STEEL WINE STORAGE TANK
(TANK 3222) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This wine storage tank shall be used exclusively for wine storage operations only and not for fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
2. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 350,000 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The maximum wine storage throughput in this tank, calculated on a twelve month rolling basis, shall not exceed 3,500,000 gallons per year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
9. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
10. The operator shall maintain records of the calculated 12 month rolling wine ethanol content and storage throughput rate (ethanol percentage by volume and gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

11. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
12. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
13. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-709-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

629,000 GALLON NOMINAL (646,626 GALLON GAUGE) INSULATED STAINLESS STEEL WINE STORAGE TANK
(TANK 6201) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This wine storage tank shall be used exclusively for wine storage operations only and not for fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
2. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 629,000 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The maximum wine storage throughput in this tank, calculated on a twelve month rolling basis, shall not exceed 4,450,000 gallons per year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
9. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
10. The operator shall maintain records of the calculated 12 month rolling wine ethanol content and storage throughput rate (ethanol percentage by volume and gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-709-2 : Aug 29 2016 8:06AM -- BROWND

11. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
12. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
13. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-710-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

629,000 GALLON NOMINAL (646,295 GALLON GAUGE) INSULATED STAINLESS STEEL WINE STORAGE TANK
(TANK 6202) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This wine storage tank shall be used exclusively for wine storage operations only and not for fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
2. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694] Federally Enforceable Through Title V Permit
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 15 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The maximum wine storage throughput in this tank shall not exceed 629,000 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The maximum wine storage throughput in this tank, calculated on a twelve month rolling basis, shall not exceed 4,450,000 gallons per year. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit
9. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit
10. The operator shall maintain records of the calculated 12 month rolling wine ethanol content and storage throughput rate (ethanol percentage by volume and gallons per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

11. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201] Federally Enforceable Through Title V Permit
12. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201] Federally Enforceable Through Title V Permit
13. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-750-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

1,720 GALLON NOMINAL (1,701 GALLON GAUGE) INSULATED STAINLESS STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK F701) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When this tank is used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 21 percent by volume. [District Rule 2201]
6. The maximum wine storage throughput in this tank shall not exceed 1,720 gallons per day. [District Rule 2201]
7. The maximum wine storage throughput in this tank, calculated on a twelve month rolling basis, shall not exceed 19,585 gallons per year. [District Rule 2201]
8. The annual VOC emissions from wine storage in this tank, calculated on a 12 month rolling basis, shall not exceed 4 lb/year. [District Rule 2201]
9. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb per 1000 gallons of tank capacity. [District Rule 2201]
10. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall not exceed 93 pounds. [District Rule 2201]
11. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 2.5 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons) + 6.2 lb-VOC/1,000 gallons x Annual Red Wine Production (in gallons). [District Rule 2201]

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-750-1 : Aug 29 2016 8:06AM -- BROWN

12. When this tank is used for wine storage, the operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
13. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
14. The operator shall maintain records of the calculated 12 month rolling wine ethanol content and storage and fermentation throughput rate (ethanol percentage by volume and gallons per 12 month rolling period, calculated monthly). [District Rule 2201]
15. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]
16. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine throughput rate for fermentation operations (gallons per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694]
17. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201]
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201]
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-751-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

1,720 GALLON NOMINAL (1,701 GALLON GAUGE) INSULATED STAINLESS STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK F702) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When this tank is used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 21 percent by volume. [District Rule 2201]
6. The maximum wine storage throughput in this tank shall not exceed 1,720 gallons per day. [District Rule 2201]
7. The maximum wine storage throughput in this tank, calculated on a twelve month rolling basis, shall not exceed 19,585 gallons per year. [District Rule 2201]
8. The annual VOC emissions from wine storage in this tank, calculated on a 12 month rolling basis, shall not exceed 4 lb/year. [District Rule 2201]
9. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb per 1000 gallons of tank capacity. [District Rule 2201]
10. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall not exceed 93 pounds. [District Rule 2201]
11. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 2.5 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons) + 6.2 lb-VOC/1,000 gallons x Annual Red Wine Production (in gallons). [District Rule 2201]

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-751-1 : Aug 29 2016 8:06AM -- BROWN

12. When this tank is used for wine storage, the operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
13. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
14. The operator shall maintain records of the calculated 12 month rolling wine ethanol content and storage and fermentation throughput rate (ethanol percentage by volume and gallons per 12 month rolling period, calculated monthly). [District Rule 2201]
15. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]
16. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine throughput rate for fermentation operations (gallons per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694]
17. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201]
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201]
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-752-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

1,720 GALLON NOMINAL (1,701 GALLON GAUGE) INSULATED STAINLESS STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK F703) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When this tank is used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 21 percent by volume. [District Rule 2201]
6. The maximum wine storage throughput in this tank shall not exceed 1,720 gallons per day. [District Rule 2201]
7. The maximum wine storage throughput in this tank, calculated on a twelve month rolling basis, shall not exceed 19,585 gallons per year. [District Rule 2201]
8. The annual VOC emissions from wine storage in this tank, calculated on a 12 month rolling basis, shall not exceed 4 lb/year. [District Rule 2201]
9. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb per 1000 gallons of tank capacity. [District Rule 2201]
10. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall not exceed 93 pounds. [District Rule 2201]
11. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 2.5 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons) + 6.2 lb-VOC/1,000 gallons x Annual Red Wine Production (in gallons). [District Rule 2201]

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

12. When this tank is used for wine storage, the operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
13. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
14. The operator shall maintain records of the calculated 12 month rolling wine ethanol content and storage and fermentation throughput rate (ethanol percentage by volume and gallons per 12 month rolling period, calculated monthly). [District Rule 2201]
15. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]
16. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine throughput rate for fermentation operations (gallons per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694]
17. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201]
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201]
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-753-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

1,720 GALLON NOMINAL (1,701 GALLON GAUGE) INSULATED STAINLESS STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK F704) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When this tank is used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 21 percent by volume. [District Rule 2201]
6. The maximum wine storage throughput in this tank shall not exceed 1,720 gallons per day. [District Rule 2201]
7. The maximum wine storage throughput in this tank, calculated on a twelve month rolling basis, shall not exceed 19,585 gallons per year. [District Rule 2201]
8. The annual VOC emissions from wine storage in this tank, calculated on a 12 month rolling basis, shall not exceed 4 lb/year. [District Rule 2201]
9. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb per 1000 gallons of tank capacity. [District Rule 2201]
10. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall not exceed 93 pounds. [District Rule 2201]
11. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 2.5 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons) + 6.2 lb-VOC/1,000 gallons x Annual Red Wine Production (in gallons). [District Rule 2201]

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-753-1 : Aug 29 2016 8:06AM -- BROWN

12. When this tank is used for wine storage, the operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
13. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
14. The operator shall maintain records of the calculated 12 month rolling wine ethanol content and storage and fermentation throughput rate (ethanol percentage by volume and gallons per 12 month rolling period, calculated monthly). [District Rule 2201]
15. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]
16. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine throughput rate for fermentation operations (gallons per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694]
17. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201]
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201]
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-754-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

1,720 GALLON NOMINAL (1,788 GALLON GAUGE) INSULATED STAINLESS STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK F705) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When this tank is used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 21 percent by volume. [District Rule 2201]
6. The maximum wine storage throughput in this tank shall not exceed 1,720 gallons per day. [District Rule 2201]
7. The maximum wine storage throughput in this tank, calculated on a twelve month rolling basis, shall not exceed 19,585 gallons per year. [District Rule 2201]
8. The annual VOC emissions from wine storage in this tank, calculated on a 12 month rolling basis, shall not exceed 4 lb/year. [District Rule 2201]
9. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb per 1000 gallons of tank capacity. [District Rule 2201]
10. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall not exceed 93 pounds. [District Rule 2201]
11. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 2.5 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons) + 6.2 lb-VOC/1,000 gallons x Annual Red Wine Production (in gallons). [District Rule 2201]

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-754-1 : Aug 29 2016 8:06AM -- BROWN

12. When this tank is used for wine storage, the operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
13. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
14. The operator shall maintain records of the calculated 12 month rolling wine ethanol content and storage and fermentation throughput rate (ethanol percentage by volume and gallons per 12 month rolling period, calculated monthly). [District Rule 2201]
15. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]
16. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine throughput rate for fermentation operations (gallons per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694]
17. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201]
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201]
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-755-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

1,720 GALLON NOMINAL (1,788 GAUGE) INSULATED STAINLESS STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK F706) WITH PRESSURE/VACUUM

PERMIT UNIT REQUIREMENTS

1. When this tank is used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 21 percent by volume. [District Rule 2201]
6. The maximum wine storage throughput in this tank shall not exceed 1,720 gallons per day. [District Rule 2201]
7. The maximum wine storage throughput in this tank, calculated on a twelve month rolling basis, shall not exceed 19,585 gallons per year. [District Rule 2201]
8. The annual VOC emissions from wine storage in this tank, calculated on a 12 month rolling basis, shall not exceed 4 lb/year. [District Rule 2201]
9. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb per 1000 gallons of tank capacity. [District Rule 2201]
10. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall not exceed 93 pounds. [District Rule 2201]
11. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 2.5 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons) + 6.2 lb-VOC/1,000 gallons x Annual Red Wine Production (in gallons). [District Rule 2201]

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-755-1 : Aug 29 2016 8:06AM -- BROWN

12. When this tank is used for wine storage, the operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
13. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
14. The operator shall maintain records of the calculated 12 month rolling wine ethanol content and storage and fermentation throughput rate (ethanol percentage by volume and gallons per 12 month rolling period, calculated monthly). [District Rule 2201]
15. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]
16. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine throughput rate for fermentation operations (gallons per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694]
17. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201]
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201]
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-756-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

1,720 GALLON NOMINAL (1,788 GALLON GAUGE) INSULATED STAINLESS STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK F707) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When this tank is used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 21 percent by volume. [District Rule 2201]
6. The maximum wine storage throughput in this tank shall not exceed 1,720 gallons per day. [District Rule 2201]
7. The maximum wine storage throughput in this tank, calculated on a twelve month rolling basis, shall not exceed 19,585 gallons per year. [District Rule 2201]
8. The annual VOC emissions from wine storage in this tank, calculated on a 12 month rolling basis, shall not exceed 4 lb/year. [District Rule 2201]
9. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb per 1000 gallons of tank capacity. [District Rule 2201]
10. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall not exceed 93 pounds. [District Rule 2201]
11. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 2.5 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons) + 6.2 lb-VOC/1,000 gallons x Annual Red Wine Production (in gallons). [District Rule 2201]

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-756-1 : Aug 29 2016 8:06AM -- BROWN

12. When this tank is used for wine storage, the operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
13. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
14. The operator shall maintain records of the calculated 12 month rolling wine ethanol content and storage and fermentation throughput rate (ethanol percentage by volume and gallons per 12 month rolling period, calculated monthly). [District Rule 2201]
15. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]
16. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine throughput rate for fermentation operations (gallons per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694]
17. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201]
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201]
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-757-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

1,720 GALLON NOMINAL (1,788 GALLON GAUGE) INSULATED STAINLESS STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK F708) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When this tank is used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 21 percent by volume. [District Rule 2201]
6. The maximum wine storage throughput in this tank shall not exceed 1,720 gallons per day. [District Rule 2201]
7. The maximum wine storage throughput in this tank, calculated on a twelve month rolling basis, shall not exceed 19,585 gallons per year. [District Rule 2201]
8. The annual VOC emissions from wine storage in this tank, calculated on a 12 month rolling basis, shall not exceed 4 lb/year. [District Rule 2201]
9. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb per 1000 gallons of tank capacity. [District Rule 2201]
10. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall not exceed 93 pounds. [District Rule 2201]
11. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 2.5 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons) + 6.2 lb-VOC/1,000 gallons x Annual Red Wine Production (in gallons). [District Rule 2201]

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-757-1 : Aug 29 2016 8:06AM -- BROWN

12. When this tank is used for wine storage, the operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
13. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
14. The operator shall maintain records of the calculated 12 month rolling wine ethanol content and storage and fermentation throughput rate (ethanol percentage by volume and gallons per 12 month rolling period, calculated monthly). [District Rule 2201]
15. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]
16. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine throughput rate for fermentation operations (gallons per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694]
17. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201]
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201]
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-758-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

1,720 GALLON NOMINAL (1,788 GALLON GAUGE) INSULATED STAINLESS STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK F709) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When this tank is used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 21 percent by volume. [District Rule 2201]
6. The maximum wine storage throughput in this tank shall not exceed 1,720 gallons per day. [District Rule 2201]
7. The maximum wine storage throughput in this tank, calculated on a twelve month rolling basis, shall not exceed 19,585 gallons per year. [District Rule 2201]
8. The annual VOC emissions from wine storage in this tank, calculated on a 12 month rolling basis, shall not exceed 4 lb/year. [District Rule 2201]
9. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb per 1000 gallons of tank capacity. [District Rule 2201]
10. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall not exceed 93 pounds. [District Rule 2201]
11. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 2.5 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons) + 6.2 lb-VOC/1,000 gallons x Annual Red Wine Production (in gallons). [District Rule 2201]

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

12. When this tank is used for wine storage, the operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
13. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
14. The operator shall maintain records of the calculated 12 month rolling wine ethanol content and storage and fermentation throughput rate (ethanol percentage by volume and gallons per 12 month rolling period, calculated monthly). [District Rule 2201]
15. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]
16. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine throughput rate for fermentation operations (gallons per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694]
17. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201]
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201]
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-759-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

1,720 GALLON NOMINAL (1,788 GAUGE) INSULATED STAINLESS STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK F710) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When this tank is used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 21 percent by volume. [District Rule 2201]
6. The maximum wine storage throughput in this tank shall not exceed 1,720 gallons per day. [District Rule 2201]
7. The maximum wine storage throughput in this tank, calculated on a twelve month rolling basis, shall not exceed 19,585 gallons per year. [District Rule 2201]
8. The annual VOC emissions from wine storage in this tank, calculated on a 12 month rolling basis, shall not exceed 4 lb/year. [District Rule 2201]
9. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb per 1000 gallons of tank capacity. [District Rule 2201]
10. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall not exceed 93 pounds. [District Rule 2201]
11. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 2.5 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons) + 6.2 lb-VOC/1,000 gallons x Annual Red Wine Production (in gallons). [District Rule 2201]

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-759-1 : Aug 29 2016 8:06AM -- BROWN

12. When this tank is used for wine storage, the operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
13. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
14. The operator shall maintain records of the calculated 12 month rolling wine ethanol content and storage and fermentation throughput rate (ethanol percentage by volume and gallons per 12 month rolling period, calculated monthly). [District Rule 2201]
15. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]
16. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine throughput rate for fermentation operations (gallons per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694]
17. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201]
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201]
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-760-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

1,720 GALLON NOMINAL (1,788 GALLON GAUGE) INSULATED STAINLESS STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK F711) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When this tank is used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 21 percent by volume. [District Rule 2201]
6. The maximum wine storage throughput in this tank shall not exceed 1,720 gallons per day. [District Rule 2201]
7. The maximum wine storage throughput in this tank, calculated on a twelve month rolling basis, shall not exceed 19,585 gallons per year. [District Rule 2201]
8. The annual VOC emissions from wine storage in this tank, calculated on a 12 month rolling basis, shall not exceed 4 lb/year. [District Rule 2201]
9. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb per 1000 gallons of tank capacity. [District Rule 2201]
10. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall not exceed 93 pounds. [District Rule 2201]
11. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 2.5 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons) + 6.2 lb-VOC/1,000 gallons x Annual Red Wine Production (in gallons). [District Rule 2201]

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

12. When this tank is used for wine storage, the operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
13. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
14. The operator shall maintain records of the calculated 12 month rolling wine ethanol content and storage and fermentation throughput rate (ethanol percentage by volume and gallons per 12 month rolling period, calculated monthly). [District Rule 2201]
15. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]
16. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine throughput rate for fermentation operations (gallons per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694]
17. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201]
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201]
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-761-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

1,720 GALLON NOMINAL (1,788 GALLON GAUGE) INSULATED STAINLESS STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK F712) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When this tank is used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. The weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 21 percent by volume. [District Rule 2201]
6. The maximum wine storage throughput in this tank shall not exceed 1,720 gallons per day. [District Rule 2201]
7. The maximum wine storage throughput in this tank, calculated on a twelve month rolling basis, shall not exceed 19,585 gallons per year. [District Rule 2201]
8. The annual VOC emissions from wine storage in this tank, calculated on a 12 month rolling basis, shall not exceed 4 lb/year. [District Rule 2201]
9. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb per 1000 gallons of tank capacity. [District Rule 2201]
10. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall not exceed 93 pounds. [District Rule 2201]
11. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 2.5 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons) + 6.2 lb-VOC/1,000 gallons x Annual Red Wine Production (in gallons). [District Rule 2201]

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-761-1 : Aug 29 2016 8:06AM -- BROWN

12. When this tank is used for wine storage, the operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
13. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
14. The operator shall maintain records of the calculated 12 month rolling wine ethanol content and storage and fermentation throughput rate (ethanol percentage by volume and gallons per 12 month rolling period, calculated monthly). [District Rule 2201]
15. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]
16. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine throughput rate for fermentation operations (gallons per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694]
17. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201]
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201]
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201, and 4694]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-763-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

GRAPE POMACE AND WINE SOLIDS DRYING OPERATION CONSISTING OF ENCLOSED RECEIVING AND DISCHARGE SCREW CONVEYORS AND ECO-TEC GERMANY DRYER SERVED BY AN AAF INTERNATIONAL OPTIFLO 4RC32 DUST COLLECTOR

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. Visible emissions from the dust collector serving the grape pomace and wine solids drying operation shall not equal or exceed 5% opacity for a period or periods aggregating more than three minutes in any one hour. [District Rule 2201] Federally Enforceable Through Title V Permit
3. Material removed from the dust collector shall be disposed of in a manner preventing entrainment into the atmosphere. [District Rule 4102]
4. 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 4102]
5. Particulate matter emissions shall not exceed 0.1 grains/dscf in concentration. [District Rule 4201] Federally Enforceable Through Title V Permit
6. The dust collector shall be maintained and operated according to manufacturer's specifications. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The cleaning frequency and duration for the dust collector shall be adjusted to optimize the control efficiency. [District Rule 2201] Federally Enforceable Through Title V Permit
8. Replacement cartridges numbering at least 10% of the total number of cartridges in each dust collector shall be maintained on the premises. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The dust collector shall be equipped with a pressure differential gauge to indicate the pressure drop across the cartridges. The gauge shall be maintained in good working condition at all times and shall be located in an easily accessible location. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The baghouse shall operate at all times with a minimum differential pressure of 0 inches water column and a maximum differential pressure of 6 inches water column. [District Rule 2201]
11. PM10 emissions from the dust collector shall not exceed 0.00052 lb/ton material throughput. [District Rule 2201] Federally Enforceable Through Title V Permit
12. Maximum amount of material throughput shall not exceed 168 tons/day. [District Rule 2201] Federally Enforceable Through Title V Permit
13. Differential operating pressure for the baghouse shall be monitored and recorded on each day that the baghouse operates. [District Rule 2201] Federally Enforceable Through Title V Permit
14. Records of all maintenance of each baghouse, including all change outs of filter media, shall be maintained. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-763-1 : Aug 29 2016 8:06AM -- BROWN

15. Records of daily and annual amount of material throughput shall be maintained. [District Rule 2201] Federally Enforceable Through Title V Permit
16. All records shall be maintained and retained on-site for a period of at least 5 years and shall be made available for District inspection upon request. [District Rule 1070] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD,LIVINGSTON, CA 95334

N-1237-763-1 : Aug 29 2016 8:06AM -- BROWND

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-781-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

CARBON DELIVERY SYSTEM "A" CONSISTING OF ONE CARBON BATCHING HOLDING HOPPER SERVED BY A DYNAMIC AIR DUST COLLECTOR, AND ONE PERMIT EXEMPT 220 GALLON CARBON AND WINE MIX TANK (STORAGE OF ORGANIC MATERIAL WITH A CAPACITY OF 250 GALLONS OR LESS WHERE THE ACTUAL STORAGE TEMPERATURE DOES NOT EXCEED 150 F)

PERMIT UNIT REQUIREMENTS

1. Visible emissions from the dust collector serving the carbon batching hopper shall not equal or exceed 5% opacity for a period or periods aggregating more than three minutes in any one hour. [District Rule 2201] Federally Enforceable Through Title V Permit
2. Material removed from the dust collector shall be disposed of in a manner preventing entrainment into the atmosphere. [District Rule 2201] Federally Enforceable Through Title V Permit
3. 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
4. Particulate matter emissions shall not exceed 0.1 grains/dscf in concentration. [District Rule 4201] Federally Enforceable Through Title V Permit
5. The dust collector shall be maintained and operated according to manufacturer's specifications. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The cleaning frequency and duration for the dust collector shall be adjusted to optimize the control efficiency. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Replacement bags numbering at least 10% of the total number of bags in each dust collector shall be maintained on the premises. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The baghouse shall be equipped with a pressure differential gauge to indicate the pressure drop across the bags. The gauge shall be maintained in good working condition at all times and shall be located in an easily accessible location. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The dust collector shall operate at all times with a minimum differential pressure of 0 inches water column and a maximum differential pressure of 6 inches water column. [District Rule 2201] Federally Enforceable Through Title V Permit
10. Controlled PM10 emissions from the dust collector shall not exceed 0.2 lb/ton carbon material throughput. [District Rule 2201] Federally Enforceable Through Title V Permit
11. Maximum amount of carbon material throughput shall not exceed either of the following: 12,000 pounds per day or 150,000 pounds per year. [District Rule 2201] Federally Enforceable Through Title V Permit
12. Differential operating pressure for the dust collector shall be monitored and recorded on each day that the dust collector operates. [District Rule 2201] Federally Enforceable Through Title V Permit
13. Records of all maintenance of each dust collector, including all change outs of filter media, shall be maintained. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

14. Records of daily and annual amount of carbon material throughput shall be maintained. [District Rule 2201] Federally Enforceable Through Title V Permit
15. All records shall be maintained and retained on-site for a period of at least 5 years and shall be made available for District inspection upon request. [District Rule 1070] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD,LIVINGSTON, CA 95334

N-1237-781-1 : Aug 29 2016 8:06AM -- BROWND

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-782-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

CARBON DELIVERY SYSTEM "B" CONSISTING OF ONE CARBON BATCHING HOLDING HOPPER SERVED BY A DYNAMIC AIR DUST COLLECTOR, AND ONE PERMIT EXEMPT 220 GALLON CARBON AND WINE MIX TANK (STORAGE OF ORGANIC MATERIAL WITH A CAPACITY OF 250 GALLONS OR LESS WHERE THE ACTUAL STORAGE TEMPERATURE DOES NOT EXCEED 150 F)

PERMIT UNIT REQUIREMENTS

1. Visible emissions from the dust collector serving the carbon batching hopper shall not equal or exceed 5% opacity for a period or periods aggregating more than three minutes in any one hour. [District Rule 2201] Federally Enforceable Through Title V Permit
2. Material removed from the dust collector shall be disposed of in a manner preventing entrainment into the atmosphere. [District Rule 2201] Federally Enforceable Through Title V Permit
3. 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
4. Particulate matter emissions shall not exceed 0.1 grains/dscf in concentration. [District Rule 4201] Federally Enforceable Through Title V Permit
5. The dust collector shall be maintained and operated according to manufacturer's specifications. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The cleaning frequency and duration for the dust collector shall be adjusted to optimize the control efficiency. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Replacement bags numbering at least 10% of the total number of bags in each dust collector shall be maintained on the premises. [District Rule 2201] Federally Enforceable Through Title V Permit
8. The baghouse shall be equipped with a pressure differential gauge to indicate the pressure drop across the bags. The gauge shall be maintained in good working condition at all times and shall be located in an easily accessible location. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The dust collector shall operate at all times with a minimum differential pressure of 0 inches water column and a maximum differential pressure of 6 inches water column. [District Rule 2201] Federally Enforceable Through Title V Permit
10. Controlled PM10 emissions from the dust collector shall not exceed 0.2 lb/ton carbon material throughput. [District Rule 2201] Federally Enforceable Through Title V Permit
11. Maximum amount of carbon material throughput shall not exceed either of the following: 12,000 pounds per day or 150,000 pounds per year. [District Rule 2201] Federally Enforceable Through Title V Permit
12. Differential operating pressure for the dust collector shall be monitored and recorded on each day that the dust collector operates. [District Rule 2201] Federally Enforceable Through Title V Permit
13. Records of all maintenance of each dust collector, including all change outs of filter media, shall be maintained. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

14. Records of daily and annual amount of carbon material throughput shall be maintained. [District Rule 2201] Federally Enforceable Through Title V Permit
15. All records shall be maintained and retained on-site for a period of at least 5 years and shall be made available for District inspection upon request. [District Rule 1070] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD,LIVINGSTON, CA 95334

N-1237-782-1 : Aug 29 2016 8:06AM -- BROWND

ATTACHMENT C

Detailed Facility List

Detailed Facility Report
For Facility=1237 and excluding Deleted Permits
Sorted by Facility Name and Permit Number

E & J GALLO WINERY		FAC #	N 1237	TYPE:	TitleV	EXP. DATE:
18000 W RIVER RD		STATUS:	A	TOXIC ID:	50	8 / 306
LIVINGSTON, CA 95334		TELEPHONE:	2093946268		INSP. DATE:	06/16

PERMIT NUMBER	FEE DESCRIPTION	FEE RULE	QTY	FEE AMOUNT	FEE TOTAL	PERMIT STATUS	EQUIPMENT DESCRIPTION
N-1237-1-2	122,400 GALLONS	3020-05 E	1	270.00	270.00	A	TWO BULK STORAGE TANKS, PNEUMATIC CONVEYING SYSTEM WITH FABRIC COLLECTOR (PCO3 SLY COLLECTOR)
N-1237-4-13	150 MMBtu/hr	3020-02 H	1	1,128.00	1,128.00	A	150 MMBTU/HR MURRAY MODEL MSF5-99 NATURAL GAS-FIRED BOILER WITH A TODD COMBUSTION MODEL SV750FGX LOW NOX BURNER, FLUE GAS RECIRCULATION AND A CRI COMPANY SELECTIVE CATALYTIC REDUCTION (SCR) SYSTEM
N-1237-5-2	250 HP	3020-01 E	1	451.00	451.00	A	JACOBSON HAMMER MILL MODEL P-42226, 250 HP
N-1237-6-3	61,265 GALLONS	3020-05 D	1	203.00	203.00	A	DIATOMACEOUS EARTH (DE) PNEUMATIC RECEIVING OPERATION WITH AN 8,190 CUBIC FOOT SILO SERVED BY A DYNAMIC AIR BAGHOUSE (MODEL #84A-25).
N-1237-7-2	MISC.	3020-06	1	116.00	116.00	A	ABRASIVE BLASTING OPERATION WITH A 100 LB CLEMCO BLASTING POT
N-1237-8-2	MISC.	3020-06	1	116.00	116.00	A	ABRASIVE BLASTING OPERATION WITH AN 800 LB SARACCO BLASTING POT
N-1237-9-2	MISC.	3020-06	1	116.00	116.00	A	ABRASIVE BLASTING OPERATION WITH AN 800 LB CLEMCO (MODEL 2463) BLASTING POT
N-1237-10-2	MISC.	3020-06	1	116.00	116.00	A	ABRASIVE BLASTING OPERATION WITH AN 800 LB SARACCO BLASTING POT
N-1237-12-2	3,000 KBTu/hr	3020-02 F	1	666.00	666.00	A	OAK CHIP ROASTING OPERATION SERVED BY A WET SCRUBBER, A 3 MMBTU/HR LPG FIRED INCINERATOR, AND AN INDIRECT FIRED ROASTING OVEN
N-1237-13-3	1 NOZZLE GASOLINE DISTRIBUTION	3020-11 A	1	38.00	38.00	A	GASOLINE DISPENSING OPERATION WITH ONE 500 GALLON CONVAULT ABOVEGROUND GASOLINE STORAGE TANK SERVED BY MORRISON BROS PHASE I VAPOR RECOVERY SYSTEM (VR-402-A) AND ONE (1) FUELING POINT WITH ONE (1) GASOLINE DISPENSING NOZZLE (PHASE II EXEMPT), AND STANDING LOSS CONTROL (VR-301-D)
N-1237-17-2	5 electrical hp	3020-01 A	1	97.00	97.00	A	OAK WOOD CHIP TRANSFER SYSTEM SERVED BY AN ALANCO ENVIRONMENTAL MODEL 16AVS8 BAGHOUSE
N-1237-18-1	54,556 gallons	3020-05 D	1	203.00	203.00	A	54,556 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 501 WITH PRESSURE/VACUUM VALVE
N-1237-19-1	54,591 gallons	3020-05 D	1	203.00	203.00	A	54,591 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 502 WITH PRESSURE/VACUUM VALVE
N-1237-20-1	54,562 gallons	3020-05 D	1	203.00	203.00	A	54,562 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 503 WITH PRESSURE/VACUUM VALVE

Detailed Facility Report

For Facility=1237 and excluding Deleted Permits

Sorted by Facility Name and Permit Number

PERMIT NUMBER	FEE DESCRIPTION	FEE RULE	QTY	FEE AMOUNT	FEE TOTAL	STATUS	PERMIT	EQUIPMENT DESCRIPTION
N-1237-21-1	54,535 gallons	3020-05 D	1	203.00	203.00	A		54,535 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 504 WITH PRESSURE/VACUUM VALVE
N-1237-22-1	54,518 gallons	3020-05 D	1	203.00	203.00	A		54,518 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 505 WITH PRESSURE/VACUUM VALVE
N-1237-23-1	54,588 gallons	3020-05 D	1	203.00	203.00	A		54,588 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 506 WITH PRESSURE/VACUUM VALVE
N-1237-24-1	54,625 gallons	3020-05 D	1	203.00	203.00	A		54,625 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 507 WITH PRESSURE/VACUUM VALVE
N-1237-25-1	54,523 gallons	3020-05 D	1	203.00	203.00	A		54,523 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 508 WITH PRESSURE/VACUUM VALVE
N-1237-26-1	54,611 gallons	3020-05 D	1	203.00	203.00	A		54,611 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 509 WITH PRESSURE/VACUUM VALVE
N-1237-27-1	54,514 gallons	3020-05 D	1	203.00	203.00	A		54,514 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 510 WITH PRESSURE/VACUUM VALVE
N-1237-28-1	54,521 gallons	3020-05 D	1	203.00	203.00	A		54,521 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 511 WITH PRESSURE/VACUUM VALVE
N-1237-29-1	54,557 gallons	3020-05 D	1	203.00	203.00	A		54,557 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 512 WITH PRESSURE/VACUUM VALVE
N-1237-30-1	54,497 gallons	3020-05 D	1	203.00	203.00	A		54,497 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 513 WITH PRESSURE/VACUUM VALVE
N-1237-31-1	54,539 gallons	3020-05 D	1	203.00	203.00	A		54,539 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 514 WITH PRESSURE/VACUUM VALVE
N-1237-32-1	54,557 gallons	3020-05 D	1	203.00	203.00	A		54,557 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 515 WITH PRESSURE/VACUUM VALVE
N-1237-33-1	54,580 gallons	3020-05 D	1	203.00	203.00	A		54,580 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 516 WITH PRESSURE/VACUUM VALVE
N-1237-34-1	54,552 gallons	3020-05 D	1	203.00	203.00	A		54,552 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 517 WITH PRESSURE/VACUUM VALVE

Detailed Facility Report
For Facility=1237 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-1237-35-1	54,519 gallons	3020-05 D	1	203.00	203.00	A	54,519 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 518 WITH PRESSURE/VACUUM VALVE
N-1237-36-1	54,529 gallons	3020-05 D	1	203.00	203.00	A	54,529 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 519 WITH PRESSURE/VACUUM VALVE
N-1237-37-1	54,579 gallons	3020-05 D	1	203.00	203.00	A	54,579 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 520 WITH PRESSURE/VACUUM VALVE
N-1237-38-1	54,552 gallons	3020-05 D	1	203.00	203.00	A	54,552 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 521 WITH PRESSURE/VACUUM VALVE
N-1237-39-1	54,538 gallons	3020-05 D	1	203.00	203.00	A	54,538 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 522 WITH PRESSURE/VACUUM VALVE
N-1237-40-1	54,537 gallons	3020-05 D	1	203.00	203.00	A	54,537 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 523 WITH PRESSURE/VACUUM VALVE
N-1237-41-1	54,560 gallons	3020-05 D	1	203.00	203.00	A	54,560 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 524 WITH PRESSURE/VACUUM VALVE
N-1237-42-1	54,189 GALLONS	3020-05 D	1	203.00	203.00	A	54,189 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 551 WITH PRESSURE/VACUUM VALVE
N-1237-43-1	54,098 GALLONS	3020-05 D	1	203.00	203.00	A	54,098 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 552 WITH PRESSURE/VACUUM VALVE
N-1237-44-1	54,035 GALLONS	3020-05 D	1	203.00	203.00	A	54,035 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 553 WITH PRESSURE/VACUUM VALVE
N-1237-45-1	54,052 GALLONS	3020-05 D	1	203.00	203.00	A	54,052 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 554 WITH PRESSURE/VACUUM VALVE
N-1237-46-1	54,072 GALLONS	3020-05 D	1	203.00	203.00	A	54,072 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 555 WITH PRESSURE/VACUUM VALVE
N-1237-47-1	54,132 GALLONS	3020-05 D	1	203.00	203.00	A	54,132 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 556 WITH PRESSURE/VACUUM VALVE
N-1237-48-1	54,249 GALLONS	3020-05 D	1	203.00	203.00	A	54,249 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 557 WITH PRESSURE/VACUUM VALVE

Detailed Facility Report

For Facility=1237 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-1237-49-1	54,814 gallons	3020-05 D	1	203.00	203.00	A	54,814 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 561 WITH PRESSURE/VACUUM VALVE
N-1237-50-1	54,788 gallons	3020-05 D	1	203.00	203.00	A	54,788 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 562 WITH PRESSURE/VACUUM VALVE
N-1237-51-1	54,824 gallons	3020-05 D	1	203.00	203.00	A	54,824 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 563 WITH PRESSURE/VACUUM VALVE
N-1237-52-1	54,780 gallons	3020-05 D	1	203.00	203.00	A	54,780 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 564 WITH PRESSURE/VACUUM VALVE
N-1237-53-1	54,790 gallons	3020-05 D	1	203.00	203.00	A	54,790 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 565 WITH PRESSURE/VACUUM VALVE
N-1237-54-1	54,556 gallons	3020-05 D	1	203.00	203.00	A	54,763 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 566 WITH PRESSURE/VACUUM VALVE
N-1237-55-1	54,806 gallons	3020-05 D	1	203.00	203.00	A	54,806 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 567 WITH PRESSURE/VACUUM VALVE
N-1237-56-1	54,815 gallons	3020-05 D	1	203.00	203.00	A	54,815 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 568 WITH PRESSURE/VACUUM VALVE
N-1237-57-1	54,784 gallons	3020-05 D	1	203.00	203.00	A	54,784 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 569 WITH PRESSURE/VACUUM VALVE
N-1237-58-1	54,823 gallons	3020-05 D	1	203.00	203.00	A	54,823 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 570 WITH PRESSURE/VACUUM VALVE
N-1237-59-1	54,790 gallons	3020-05 D	1	203.00	203.00	A	54,790 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 571 WITH PRESSURE/VACUUM VALVE
N-1237-60-1	54,788 gallons	3020-05 D	1	203.00	203.00	A	54,788 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 572 WITH PRESSURE/VACUUM VALVE
N-1237-61-1	54,798 gallons	3020-05 D	1	203.00	203.00	A	54,798 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 573 WITH PRESSURE/VACUUM VALVE
N-1237-62-1	54,841 gallons	3020-05 D	1	203.00	203.00	A	54,841 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 574 WITH PRESSURE/VACUUM VALVE

Detailed Facility Report

For Facility=1237 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-1237-63-1	54,834 gallons	3020-05 D	1	203.00	203.00	A	54,834 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 575 WITH PRESSURE/VACUUM VALVE
N-1237-64-1	54,802 gallons	3020-05 D	1	203.00	203.00	A	54,802 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 576 WITH PRESSURE/VACUUM VALVE
N-1237-65-1	54,814 gallons	3020-05 D	1	203.00	203.00	A	54,814 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 577 WITH PRESSURE/VACUUM VALVE
N-1237-66-1	54,785 gallons	3020-05 D	1	203.00	203.00	A	54,785 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 578 WITH PRESSURE/VACUUM VALVE
N-1237-67-1	54,791 gallons	3020-05 D	1	203.00	203.00	A	54,791 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 579 WITH PRESSURE/VACUUM VALVE
N-1237-68-1	54,827 gallons	3020-05 D	1	203.00	203.00	A	54,827 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 580 WITH PRESSURE/VACUUM VALVE
N-1237-69-1	54,805 gallons	3020-05 D	1	203.00	203.00	A	54,805 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 581 WITH PRESSURE/VACUUM VALVE
N-1237-70-1	54,817 gallons	3020-05 D	1	203.00	203.00	A	54,817 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 582 WITH PRESSURE/VACUUM VALVE
N-1237-71-1	54,814 gallons	3020-05 D	1	203.00	203.00	A	54,814 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 583 WITH PRESSURE/VACUUM VALVE
N-1237-72-1	54,823 gallons	3020-05 D	1	203.00	203.00	A	54,823 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 584 WITH PRESSURE/VACUUM VALVE
N-1237-73-1	63,328 GALLONS	3020-05 D	1	203.00	203.00	A	63,328 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 601 WITH PRESSURE/VACUUM VALVE
N-1237-74-1	63,371 GALLONS	3020-05 D	1	203.00	203.00	A	63,371 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 602 WITH PRESSURE/VACUUM VALVE
N-1237-75-1	63,262 GALLONS	3020-05 D	1	203.00	203.00	A	63,262 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 603 WITH PRESSURE/VACUUM VALVE
N-1237-76-1	63,328 GALLONS	3020-05 D	1	203.00	203.00	A	63,328 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 604 WITH PRESSURE/VACUUM VALVE

Detailed Facility Report

For Facility=1237 and excluding Deleted Permits

Sorted by Facility Name and Permit Number

PERMIT NUMBER	FEE DESCRIPTION	FEE RULE	QTY	FEE AMOUNT	FEE TOTAL	STATUS	EQUIPMENT DESCRIPTION
N-1237-77-1	63,382 GALLONS	3020-05 D	1	203.00	203.00	A	63,382 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 605 WITH PRESSURE/VACUUM VALVE
N-1237-78-1	63,393 GALLONS	3020-05 D	1	203.00	203.00	A	63,393 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 606 WITH PRESSURE/VACUUM VALVE
N-1237-79-1	63,371 GALLONS	3020-05 D	1	203.00	203.00	A	63,371 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 607 WITH PRESSURE/VACUUM VALVE
N-1237-80-1	63,437 GALLONS	3020-05 D	1	203.00	203.00	A	63,437 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 608 WITH PRESSURE/VACUUM VALVE
N-1237-81-1	63,328 GALLONS	3020-05 D	1	203.00	203.00	A	63,328 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 609 WITH PRESSURE/VACUUM VALVE
N-1237-82-1	63,437 GALLONS	3020-05 D	1	203.00	203.00	A	63,437 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 610 WITH PRESSURE/VACUUM VALVE
N-1237-83-1	63,306 GALLONS	3020-05 D	1	203.00	203.00	A	63,306 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 611 WITH PRESSURE/VACUUM VALVE
N-1237-84-1	63,263 GALLONS	3020-05 D	1	203.00	203.00	A	63,263 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 612 WITH PRESSURE/VACUUM VALVE
N-1237-85-1	63,371 GALLONS	3020-05 D	1	203.00	203.00	A	63,371 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 613 WITH PRESSURE/VACUUM VALVE
N-1237-86-1	63,349 GALLONS	3020-05 D	1	203.00	203.00	A	63,349 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 614 WITH PRESSURE/VACUUM VALVE
N-1237-87-1	63,360 GALLONS	3020-05 D	1	203.00	203.00	A	63,360 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 615 WITH PRESSURE/VACUUM VALVE
N-1237-88-1	63,262 GALLONS	3020-05 D	1	203.00	203.00	A	63,262 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 616 WITH PRESSURE/VACUUM VALVE
N-1237-89-1	63,338 GALLONS	3020-05 D	1	203.00	203.00	A	63,338 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 617 WITH PRESSURE/VACUUM VALVE
N-1237-90-1	63,382 GALLONS	3020-05 D	1	203.00	203.00	A	63,382 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 618 WITH PRESSURE/VACUUM VALVE

Detailed Facility Report

For Facility=1237 and excluding Deleted Permits
Sorted by Facility Name and Permit Number

PERMIT NUMBER	FEE DESCRIPTION	FEE RULE	QTY	FEE AMOUNT	FEE TOTAL	STATUS	EQUIPMENT DESCRIPTION
N-1237-91-1	63,317 GALLONS	3020-05 D	1	203.00	203.00	A	63,317 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 619 WITH PRESSURE/VACUUM VALVE
N-1237-92-1	63,349 GALLONS	3020-05 D	1	203.00	203.00	A	63,349 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 620 WITH PRESSURE/VACUUM VALVE
N-1237-93-1	104,139 GALLONS	3020-05 E	1	270.00	270.00	A	104,139 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1002 WITH PRESSURE/VACUUM VALVE
N-1237-94-1	104,095 GALLONS	3020-05 E	1	270.00	270.00	A	104,095 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1003 WITH PRESSURE/VACUUM VALVE
N-1237-95-1	104,048 GALLONS	3020-05 E	1	270.00	270.00	A	104,048 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1004 WITH PRESSURE/VACUUM VALVE
N-1237-96-1	103,917 GALLONS	3020-05 E	1	270.00	270.00	A	103,917 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1005 WITH PRESSURE/VACUUM VALVE
N-1237-97-1	104,042 GALLONS	3020-05 E	1	270.00	270.00	A	104,042 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1006 WITH PRESSURE/VACUUM VALVE
N-1237-98-1	104,008 GALLONS	3020-05 E	1	270.00	270.00	A	104,008 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1007 WITH PRESSURE/VACUUM VALVE
N-1237-99-1	103,932 GALLONS	3020-05 E	1	270.00	270.00	A	103,932 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1008 WITH PRESSURE/VACUUM VALVE
N-1237-100-1	103,969 GALLONS	3020-05 E	1	270.00	270.00	A	103,969 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1009 WITH PRESSURE/VACUUM VALVE
N-1237-101-1	103,901 GALLONS	3020-05 E	1	270.00	270.00	A	103,901 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1010 WITH PRESSURE/VACUUM VALVE
N-1237-102-1	103,992 GALLONS	3020-05 E	1	270.00	270.00	A	103,992 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1011 WITH PRESSURE/VACUUM VALVE
N-1237-103-1	104,034 GALLONS	3020-05 E	1	270.00	270.00	A	104,034 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1012 WITH PRESSURE/VACUUM VALVE
N-1237-104-1	104,041 GALLONS	3020-05 E	1	270.00	270.00	A	104,041 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1013 WITH PRESSURE/VACUUM VALVE

Detailed Facility Report

For Facility=1237 and excluding Deleted Permits
Sorted by Facility Name and Permit Number

PERMIT NUMBER	FEE DESCRIPTION	FEE RULE	QTY	FEE AMOUNT	FEE TOTAL	STATUS	PERMIT	EQUIPMENT DESCRIPTION
N-1237-105-1	103,768 GALLONS	3020-05 E	1	270.00	270.00	A		103,768 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1014 WITH PRESSURE/VACUUM VALVE
N-1237-106-1	103,890 GALLONS	3020-05 E	1	270.00	270.00	A		103,890 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1015 WITH PRESSURE/VACUUM VALVE
N-1237-107-1	101,910 GALLONS	3020-05 E	1	270.00	270.00	A		101,910 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1016 WITH PRESSURE/VACUUM VALVE
N-1237-108-1	102,108 GALLONS	3020-05 E	1	270.00	270.00	A		102,108 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1017 WITH PRESSURE/VACUUM VALVE
N-1237-109-1	102,259 GALLONS	3020-05 E	1	270.00	270.00	A		102,259 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1018 WITH PRESSURE/VACUUM VALVE
N-1237-110-1	102,378 GALLONS	3020-05 E	1	270.00	270.00	A		102,378 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1019 WITH PRESSURE/VACUUM VALVE
N-1237-111-1	102,603 GALLONS	3020-05 E	1	270.00	270.00	A		102,603 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1020 WITH PRESSURE/VACUUM VALVE
N-1237-112-1	102,052 GALLONS	3020-05 E	1	270.00	270.00	A		102,052 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1021 WITH PRESSURE/VACUUM VALVE
N-1237-113-1	101,930 GALLONS	3020-05 E	1	270.00	270.00	A		101,930 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1022 WITH PRESSURE/VACUUM VALVE
N-1237-114-1	102,261 GALLONS	3020-05 E	1	270.00	270.00	A		102,261 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1023 WITH PRESSURE/VACUUM VALVE
N-1237-115-1	102,099 GALLONS	3020-05 E	1	270.00	270.00	A		102,099 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1024 WITH PRESSURE/VACUUM VALVE
N-1237-116-1	102,239 GALLONS	3020-05 E	1	270.00	270.00	A		102,239 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1025 WITH PRESSURE/VACUUM VALVE
N-1237-117-1	107,223 GALLONS	3020-05 E	1	270.00	270.00	A		107,223 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1026 WITH PRESSURE/VACUUM VALVE
N-1237-118-1	106,470 GALLONS	3020-05 E	1	270.00	270.00	A		106,470 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1027 WITH PRESSURE/VACUUM VALVE

Detailed Facility Report

For Facility=1237 and excluding Deleted Permits

Sorted by Facility Name and Permit Number

PERMIT NUMBER	FEE DESCRIPTION	FEE RULE	QTY	FEE AMOUNT	FEE TOTAL	STATUS	EQUIPMENT DESCRIPTION
N-1237-119-1	107,067 GALLONS	3020-05 E	1	270.00	270.00	A	107,067 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1028 WITH PRESSURE/VACUUM VALVE
N-1237-120-1	107,113 GALLONS	3020-05 E	1	270.00	270.00	A	107,113 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1029 WITH PRESSURE/VACUUM VALVE
N-1237-121-1	106,927 GALLONS	3020-05 E	1	270.00	270.00	A	106,927 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1030 WITH PRESSURE/VACUUM VALVE
N-1237-122-1	105,395 gallons	3020-05 E	1	270.00	270.00	A	105,395 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1034 WITH PRESSURE/VACUUM VALVE
N-1237-123-1	105,395 gallons	3020-05 E	1	270.00	270.00	A	105,395 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1035 WITH PRESSURE/VACUUM VALVE
N-1237-124-1	102,812 GALLONS	3020-05 E	1	270.00	270.00	A	102,812 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1101 WITH PRESSURE/VACUUM VALVE
N-1237-125-1	102,831 GALLONS	3020-05 E	1	270.00	270.00	A	102,831 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1102 WITH PRESSURE/VACUUM VALVE
N-1237-126-1	102,760 GALLONS	3020-05 E	1	270.00	270.00	A	102,760 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1103 WITH PRESSURE/VACUUM VALVE
N-1237-127-1	102,843 GALLONS	3020-05 E	1	270.00	270.00	A	102,843 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1104 WITH PRESSURE/VACUUM VALVE
N-1237-128-1	102,861 GALLONS	3020-05 E	1	270.00	270.00	A	102,861 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1105 WITH PRESSURE/VACUUM VALVE
N-1237-129-1	103,002 GALLONS	3020-05 E	1	270.00	270.00	A	103,002 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1107 WITH PRESSURE/VACUUM VALVE
N-1237-130-1	102,631 GALLONS	3020-05 E	1	270.00	270.00	A	102,631 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1108 WITH PRESSURE/VACUUM VALVE
N-1237-131-1	102,698 GALLONS	3020-05 E	1	270.00	270.00	A	102,698 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1109 WITH PRESSURE/VACUUM VALVE
N-1237-132-1	102,798 GALLONS	3020-05 E	1	270.00	270.00	A	102,798 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1110 WITH PRESSURE/VACUUM VALVE

Detailed Facility Report
For Facility=1237 and excluding Deleted Permits
Sorted by Facility Name and Permit Number

PERMIT NUMBER	FEE DESCRIPTION	FEE RULE	QTY	FEE AMOUNT	FEE TOTAL	STATUS	PERMIT	EQUIPMENT DESCRIPTION
N-1237-133-1	102,623 GALLONS	3020-05 E	1	270.00	270.00	A		102,623 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1111 WITH PRESSURE/VACUUM VALVE
N-1237-134-1	101,567 gallons	3020-05 E	1	270.00	270.00	A		101,567 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1201 WITH PRESSURE/VACUUM VALVE
N-1237-135-1	101,422 gallons	3020-05 E	1	270.00	270.00	A		101,422 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1202 WITH PRESSURE/VACUUM VALVE
N-1237-136-1	101,661 gallons	3020-05 E	1	270.00	270.00	A		101,661 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1203 WITH PRESSURE/VACUUM VALVE
N-1237-137-1	101,419 gallons	3020-05 E	1	270.00	270.00	A		101,419 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1204 WITH PRESSURE/VACUUM VALVE
N-1237-138-1	101,428 gallons	3020-05 E	1	270.00	270.00	A		101,428 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1205 WITH PRESSURE/VACUUM VALVE
N-1237-139-1	101,501 gallons	3020-05 E	1	270.00	270.00	A		101,501 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1206 WITH PRESSURE/VACUUM VALVE
N-1237-140-1	101,543 gallons	3020-05 E	1	270.00	270.00	A		101,543 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1207 WITH PRESSURE/VACUUM VALVE
N-1237-141-1	101,555 gallons	3020-05 E	1	270.00	270.00	A		101,555 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1208 WITH PRESSURE/VACUUM VALVE
N-1237-142-1	101,537 gallons	3020-05 E	1	270.00	270.00	A		101,537 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1209 WITH PRESSURE/VACUUM VALVE
N-1237-143-1	101,631 gallons	3020-05 E	1	270.00	270.00	A		101,631 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1210 WITH PRESSURE/VACUUM VALVE
N-1237-144-1	101,494 gallons	3020-05 E	1	270.00	270.00	A		101,494 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1211 WITH PRESSURE/VACUUM VALVE
N-1237-145-1	101,463 gallons	3020-05 E	1	270.00	270.00	A		101,463 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1212 WITH PRESSURE/VACUUM VALVE
N-1237-146-1	101,544 gallons	3020-05 E	1	270.00	270.00	A		101,544 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1213 WITH PRESSURE/VACUUM VALVE

Detailed Facility Report
For Facility=1237 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-1237-147-1	101,566 gallons	3020-05 E	1	270.00	270.00	A	101,566 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1214 WITH PRESSURE/VACUUM VALVE
N-1237-148-1	101,418 gallons	3020-05 E	1	270.00	270.00	A	101,418 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1215 WITH PRESSURE/VACUUM VALVE
N-1237-149-1	101,426 gallons	3020-05 E	1	270.00	270.00	A	101,426 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1216 WITH PRESSURE/VACUUM VALVE
N-1237-150-1	102,611 gallons	3020-05 E	1	270.00	270.00	A	102,611 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1301 WITH PRESSURE/VACUUM VALVE
N-1237-151-1	102,601 gallons	3020-05 E	1	270.00	270.00	A	102,601 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1302 WITH PRESSURE/VACUUM VALVE
N-1237-152-1	102,585 gallons	3020-05 E	1	270.00	270.00	A	102,585 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1303 WITH PRESSURE/VACUUM VALVE
N-1237-153-1	102,548 gallons	3020-05 E	1	270.00	270.00	A	102,548 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1304 WITH PRESSURE/VACUUM VALVE
N-1237-154-1	102,651 gallons	3020-05 E	1	270.00	270.00	A	102,651 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1305 WITH PRESSURE/VACUUM VALVE
N-1237-155-1	212,754 gallons	3020-05 E	1	270.00	270.00	A	212,754 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 2001 WITH PRESSURE/VACUUM VALVE
N-1237-156-1	212,797 gallons	3020-05 E	1	270.00	270.00	A	212,797 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 2002 WITH PRESSURE/VACUUM VALVE
N-1237-157-1	212,796 gallons	3020-05 E	1	270.00	270.00	A	212,796 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 2003 WITH PRESSURE/VACUUM VALVE
N-1237-158-1	212,888 gallons	3020-05 E	1	270.00	270.00	A	212,888 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 2004 WITH PRESSURE/VACUUM VALVE
N-1237-159-1	212,571 gallons	3020-05 E	1	270.00	270.00	A	212,571 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 2005 WITH PRESSURE/VACUUM VALVE
N-1237-160-1	212,861 gallons	3020-05 E	1	270.00	270.00	A	212,861 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 2006 WITH PRESSURE/VACUUM VALVE
N-1237-161-1	212,710 gallons	3020-05 E	1	270.00	270.00	A	212,710 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 2007 WITH PRESSURE/VACUUM VALVE
N-1237-162-1	212,948 gallons	3020-05 E	1	270.00	270.00	A	212,948 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 2008 WITH PRESSURE/VACUUM VALVE

Detailed Facility Report
For Facility=1237 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-1237-163-1	212,707 gallons	3020-05 E	1	270.00	270.00	A	212,707 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 2009 WITH PRESSURE/VACUUM VALVE
N-1237-164-1	212,960 gallons	3020-05 E	1	270.00	270.00	A	212,960 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 2010 WITH PRESSURE/VACUUM VALVE
N-1237-165-1	212,928 gallons	3020-05 E	1	270.00	270.00	A	212,928 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 2011 WITH PRESSURE/VACUUM VALVE
N-1237-166-1	212,936 gallons	3020-05 E	1	270.00	270.00	A	212,936 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 2012 WITH PRESSURE/VACUUM VALVE
N-1237-167-1	214,875 gallons	3020-05 E	1	270.00	270.00	A	214,875 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2021 WITH PRESSURE/VACUUM VALVE
N-1237-168-1	214,652 gallons	3020-05 E	1	270.00	270.00	A	214,652 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2022 WITH PRESSURE/VACUUM VALVE
N-1237-169-1	214,601 gallons	3020-05 E	1	270.00	270.00	A	214,601 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2023 WITH PRESSURE/VACUUM VALVE
N-1237-170-1	214,664 gallons	3020-05 E	1	270.00	270.00	A	214,664 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2024 WITH PRESSURE/VACUUM VALVE
N-1237-171-1	214,758 gallons	3020-05 E	1	270.00	270.00	A	214,758 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2025 WITH PRESSURE/VACUUM VALVE
N-1237-172-1	214,407 gallons	3020-05 E	1	270.00	270.00	A	214,407 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2026 WITH PRESSURE/VACUUM VALVE
N-1237-173-1	214,440 gallons	3020-05 E	1	270.00	270.00	A	214,440 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2027 WITH PRESSURE/VACUUM VALVE
N-1237-174-1	214,644 gallons	3020-05 E	1	270.00	270.00	A	214,644 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2028 WITH PRESSURE/VACUUM VALVE
N-1237-175-1	214,751 gallons	3020-05 E	1	270.00	270.00	A	214,751 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2029 WITH PRESSURE/VACUUM VALVE
N-1237-176-1	214,830 gallons	3020-05 E	1	270.00	270.00	A	214,830 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2030 WITH PRESSURE/VACUUM VALVE
N-1237-177-1	214,777 gallons	3020-05 E	1	270.00	270.00	A	214,777 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2031 WITH PRESSURE/VACUUM VALVE

Detailed Facility Report
For Facility=1237 and excluding Deleted Permits
Sorted by Facility Name and Permit Number

PERMIT NUMBER	FEE DESCRIPTION	FEE RULE	QTY	FEE AMOUNT	FEE TOTAL	STATUS	EQUIPMENT DESCRIPTION
N-1237-178-1	214,733 gallons	3020-05 E	1	270.00	270.00	A	214,733 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2032 WITH PRESSURE/VACUUM VALVE
N-1237-179-1	214,922 gallons	3020-05 E	1	270.00	270.00	A	214,922 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2033 WITH PRESSURE/VACUUM VALVE
N-1237-180-1	214,803 gallons	3020-05 E	1	270.00	270.00	A	214,803 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2034 WITH PRESSURE/VACUUM VALVE
N-1237-181-1	214,667 gallons	3020-05 E	1	270.00	270.00	A	214,667 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2035 WITH PRESSURE/VACUUM VALVE
N-1237-182-1	214,503 gallons	3020-05 E	1	270.00	270.00	A	214,503 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2036 WITH PRESSURE/VACUUM VALVE
N-1237-183-1	214,646 gallons	3020-05 E	1	270.00	270.00	A	214,646 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2037 WITH PRESSURE/VACUUM VALVE
N-1237-184-1	214,462 gallons	3020-05 E	1	270.00	270.00	A	214,462 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2038 WITH PRESSURE/VACUUM VALVE
N-1237-185-1	214,721 gallons	3020-05 E	1	270.00	270.00	A	214,721 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2039 WITH PRESSURE/VACUUM VALVE
N-1237-186-1	214,826 gallons	3020-05 E	1	270.00	270.00	A	214,826 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2040 WITH PRESSURE/VACUUM VALVE
N-1237-187-1	214,803 gallons	3020-05 E	1	270.00	270.00	A	214,803 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2041 WITH PRESSURE/VACUUM VALVE
N-1237-188-1	214,697 gallons	3020-05 E	1	270.00	270.00	A	214,697 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2042 WITH PRESSURE/VACUUM VALVE
N-1237-189-1	214,460 gallons	3020-05 E	1	270.00	270.00	A	214,460 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2043 WITH PRESSURE/VACUUM VALVE
N-1237-190-1	214,541 gallons	3020-05 E	1	270.00	270.00	A	214,541 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2044 WITH PRESSURE/VACUUM VALVE
N-1237-191-1	214,884 gallons	3020-05 E	1	270.00	270.00	A	214,884 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2045 WITH PRESSURE/VACUUM VALVE

Detailed Facility Report

For Facility=1237 and excluding Deleted Permits
Sorted by Facility Name and Permit Number

PERMIT NUMBER	FEE DESCRIPTION	FEE RULE	QTY	FEE AMOUNT	FEE TOTAL	STATUS	EQUIPMENT DESCRIPTION
N-1237-192-1	214,657 gallons	3020-05 E	1	270.00	270.00	A	214,657 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2046 WITH PRESSURE/VACUUM VALVE
N-1237-193-1	214,739 gallons	3020-05 E	1	270.00	270.00	A	214,739 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2047 WITH PRESSURE/VACUUM VALVE
N-1237-194-1	214,846 gallons	3020-05 E	1	270.00	270.00	A	214,846 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2048 WITH PRESSURE/VACUUM VALVE
N-1237-195-1	214,667 gallons	3020-05 E	1	270.00	270.00	A	214,667 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2049 WITH PRESSURE/VACUUM VALVE
N-1237-196-1	214,819 gallons	3020-05 E	1	270.00	270.00	A	214,819 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2050 WITH PRESSURE/VACUUM VALVE
N-1237-197-1	214,863 gallons	3020-05 E	1	270.00	270.00	A	214,863 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2051 WITH PRESSURE/VACUUM VALVE
N-1237-198-1	214,518 gallons	3020-05 E	1	270.00	270.00	A	214,518 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2052 WITH PRESSURE/VACUUM VALVE
N-1237-199-1	214,965 gallons	3020-05 E	1	270.00	270.00	A	214,965 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2053 WITH PRESSURE/VACUUM VALVE
N-1237-200-1	214,708 gallons	3020-05 E	1	270.00	270.00	A	214,708 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2054 WITH PRESSURE/VACUUM VALVE
N-1237-201-1	214,547 gallons	3020-05 E	1	270.00	270.00	A	214,547 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2055 WITH PRESSURE/VACUUM VALVE
N-1237-202-1	214,819 gallons	3020-05 E	1	270.00	270.00	A	214,819 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2056 WITH PRESSURE/VACUUM VALVE
N-1237-203-1	214,857 gallons	3020-05 E	1	270.00	270.00	A	214,857 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2057 WITH PRESSURE/VACUUM VALVE
N-1237-204-1	214,793 gallons	3020-05 E	1	270.00	270.00	A	214,793 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2058 WITH PRESSURE/VACUUM VALVE
N-1237-205-1	214,754 gallons	3020-05 E	1	270.00	270.00	A	214,754 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2059 WITH PRESSURE/VACUUM VALVE

Detailed Facility Report
For Facility=1237 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-1237-206-1	214,757 gallons	3020-05 E	1	270.00	270.00	A	214,757 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2060 WITH PRESSURE/VACUUM VALVE
N-1237-207-1	214,671 gallons	3020-05 E	1	270.00	270.00	A	214,671 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2061 WITH PRESSURE/VACUUM VALVE
N-1237-208-1	214,680 gallons	3020-05 E	1	270.00	270.00	A	214,680 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2062 WITH PRESSURE/VACUUM VALVE
N-1237-209-1	214,806 gallons	3020-05 E	1	270.00	270.00	A	214,806 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2063 WITH PRESSURE/VACUUM VALVE
N-1237-210-1	214,840 gallons	3020-05 E	1	270.00	270.00	A	214,840 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2064 WITH PRESSURE/VACUUM VALVE
N-1237-211-1	214,702 gallons	3020-05 E	1	270.00	270.00	A	214,702 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2065 WITH PRESSURE/VACUUM VALVE
N-1237-212-1	214,792 gallons	3020-05 E	1	270.00	270.00	A	214,792 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2066 WITH PRESSURE/VACUUM VALVE
N-1237-213-1	214,781 gallons	3020-05 E	1	270.00	270.00	A	214,781 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2067 WITH PRESSURE/VACUUM VALVE
N-1237-214-1	214,834 gallons	3020-05 E	1	270.00	270.00	A	214,834 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2068 WITH PRESSURE/VACUUM VALVE
N-1237-215-1	350,132 gallons	3020-05 E	1	270.00	270.00	A	350,132 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3021 WITH PRESSURE/VACUUM VALVE
N-1237-216-1	349,684 gallons	3020-05 E	1	270.00	270.00	A	349,684 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3022 WITH PRESSURE/VACUUM VALVE
N-1237-217-1	349,949 gallons	3020-05 E	1	270.00	270.00	A	349,949 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3023 WITH PRESSURE/VACUUM VALVE
N-1237-218-1	349,888 gallons	3020-05 E	1	270.00	270.00	A	349,888 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3024 WITH PRESSURE/VACUUM VALVE
N-1237-219-1	350,243 gallons	3020-05 E	1	270.00	270.00	A	350,243 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3025 WITH PRESSURE/VACUUM VALVE

Detailed Facility Report
For Facility=1237 and excluding Deleted Permits
Sorted by Facility Name and Permit Number

PERMIT NUMBER	FEE DESCRIPTION	FEE RULE	QTY	FEE AMOUNT	FEE TOTAL	STATUS	EQUIPMENT DESCRIPTION
N-1237-220-1	350,228 gallons	3020-05 E	1	270.00	270.00	A	350,228 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3026 WITH PRESSURE/VACUUM VALVE
N-1237-221-1	350,740 gallons	3020-05 E	1	270.00	270.00	A	350,740 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3027 WITH PRESSURE/VACUUM VALVE
N-1237-222-1	350,556 gallons	3020-05 E	1	270.00	270.00	A	350,556 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3028 WITH PRESSURE/VACUUM VALVE
N-1237-223-1	351,006 gallons	3020-05 E	1	270.00	270.00	A	351,006 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3029 WITH PRESSURE/VACUUM VALVE
N-1237-224-1	349,908 gallons	3020-05 E	1	270.00	270.00	A	349,908 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3030 WITH PRESSURE/VACUUM VALVE
N-1237-225-1	350,927 gallons	3020-05 E	1	270.00	270.00	A	349,927 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3031 WITH PRESSURE/VACUUM VALVE
N-1237-226-1	350,196 gallons	3020-05 E	1	270.00	270.00	A	350,196 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3032 WITH PRESSURE/VACUUM VALVE
N-1237-227-1	350,236 gallons	3020-05 E	1	270.00	270.00	A	350,236 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3033 WITH PRESSURE/VACUUM VALVE
N-1237-228-1	350,313 gallons	3020-05 E	1	270.00	270.00	A	350,313 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3034 WITH PRESSURE/VACUUM VALVE
N-1237-229-1	349,914 gallons	3020-05 E	1	270.00	270.00	A	349,914 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3035 WITH PRESSURE/VACUUM VALVE
N-1237-230-1	350,553 gallons	3020-05 E	1	270.00	270.00	A	350,553 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3036 WITH PRESSURE/VACUUM VALVE
N-1237-231-1	351,002 gallons	3020-05 E	1	270.00	270.00	A	351,002 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3037 WITH PRESSURE/VACUUM VALVE
N-1237-232-1	350,746 gallons	3020-05 E	1	270.00	270.00	A	350,746 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3038 WITH PRESSURE/VACUUM VALVE
N-1237-233-1	351,187 gallons	3020-05 E	1	270.00	270.00	A	351,187 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3039 WITH PRESSURE/VACUUM VALVE

Detailed Facility Report
For Facility=1237 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-1237-234-1	350,800 gallons	3020-05 E	1	270.00	270.00	A	350,800 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3040 WITH PRESSURE/VACUUM VALVE
N-1237-235-1	349,683 gallons	3020-05 E	1	270.00	270.00	A	349,683 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3041 WITH PRESSURE/VACUUM VALVE
N-1237-236-1	350,676 gallons	3020-05 E	1	270.00	270.00	A	350,676 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3042 WITH PRESSURE/VACUUM VALVE
N-1237-237-1	349,933 gallons	3020-05 E	1	270.00	270.00	A	349,933 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3043 WITH PRESSURE/VACUUM VALVE
N-1237-238-1	350,433 gallons	3020-05 E	1	270.00	270.00	A	350,433 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3044 WITH PRESSURE/VACUUM VALVE
N-1237-239-1	305,402 gallons	3020-05 E	1	270.00	270.00	A	350,402 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3045 WITH PRESSURE/VACUUM VALVE
N-1237-240-1	350,282 gallons	3020-05 E	1	270.00	270.00	A	350,282 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3046 WITH PRESSURE/VACUUM VALVE
N-1237-241-1	351,540 gallons	3020-05 E	1	270.00	270.00	A	351,540 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3047 WITH PRESSURE/VACUUM VALVE
N-1237-242-1	350,793 gallons	3020-05 E	1	270.00	270.00	A	350,793 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3048 WITH PRESSURE/VACUUM VALVE
N-1237-243-1	351,194 gallons	3020-05 E	1	270.00	270.00	A	351,194 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3049 WITH PRESSURE/VACUUM VALVE
N-1237-244-1	350,578 gallons	3020-05 E	1	270.00	270.00	A	350,578 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3050 WITH PRESSURE/VACUUM VALVE
N-1237-245-1	350,089 gallons	3020-05 E	1	270.00	270.00	A	350,089 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3051 WITH PRESSURE/VACUUM VALVE
N-1237-246-1	350,406 gallons	3020-05 E	1	270.00	270.00	A	350,406 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3052 WITH PRESSURE/VACUUM VALVE
N-1237-247-1	349,284 gallons	3020-05 E	1	270.00	270.00	A	349,284 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3053 WITH PRESSURE/VACUUM VALVE

Detailed Facility Report

For Facility=1237 and excluding Deleted Permits

Sorted by Facility Name and Permit Number

PERMIT NUMBER	FEE DESCRIPTION	FEE RULE	QTY	FEE AMOUNT	FEE TOTAL	STATUS	EQUIPMENT DESCRIPTION
N-1237-248-1	350,169 gallons	3020-05 E	1	270.00	270.00	A	350,169 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3054 WITH PRESSURE/VACUUM VALVE
N-1237-249-1	350,032 gallons	3020-05 E	1	270.00	270.00	A	350,032 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3055 WITH PRESSURE/VACUUM VALVE
N-1237-250-1	350,503 gallons	3020-05 E	1	270.00	270.00	A	350,503 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3056 WITH PRESSURE/VACUUM VALVE
N-1237-251-1	350,402 gallons	3020-05 E	1	270.00	270.00	A	350,402 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3057 WITH PRESSURE/VACUUM VALVE
N-1237-252-1	350,690 gallons	3020-05 E	1	270.00	270.00	A	350,690 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3058 WITH PRESSURE/VACUUM VALVE
N-1237-253-1	349,891 gallons	3020-05 E	1	270.00	270.00	A	349,891 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3059 WITH PRESSURE/VACUUM VALVE
N-1237-254-1	349,679 gallons	3020-05 E	1	270.00	270.00	A	349,679 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3060 WITH PRESSURE/VACUUM VALVE
N-1237-255-1	349,904 gallons	3020-05 E	1	270.00	270.00	A	349,904 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3061 WITH PRESSURE/VACUUM VALVE
N-1237-256-1	350,023 gallons	3020-05 E	1	270.00	270.00	A	350,023 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3062 WITH PRESSURE/VACUUM VALVE
N-1237-257-1	349,600 gallons	3020-05 E	1	270.00	270.00	A	349,600 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3063 WITH PRESSURE/VACUUM VALVE
N-1237-258-1	348,873 gallons	3020-05 E	1	270.00	270.00	A	348,873 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3064 WITH PRESSURE/VACUUM VALVE
N-1237-259-1	349,850 gallons	3020-05 E	1	270.00	270.00	A	349,850 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3065 WITH PRESSURE/VACUUM VALVE
N-1237-260-1	349,901 gallons	3020-05 E	1	270.00	270.00	A	349,901 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3066 WITH PRESSURE/VACUUM VALVE
N-1237-261-1	350,430 gallons	3020-05 E	1	270.00	270.00	A	350,430 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3067 WITH PRESSURE/VACUUM VALVE

Detailed Facility Report

For Facility=1237 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-1237-262-1	349,317 gallons	3020-05 E	1	270.00	270.00	A	349,317 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3068 WITH PRESSURE/VACUUM VALVE
N-1237-263-1	350,618 gallons	3020-05 E	1	270.00	270.00	A	350,618 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3069 WITH PRESSURE/VACUUM VALVE
N-1237-264-1	350,287 gallons	3020-05 E	1	270.00	270.00	A	350,287 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3070 WITH PRESSURE/VACUUM VALVE
N-1237-265-1	349,859 gallons	3020-05 E	1	270.00	270.00	A	349,859 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3071 WITH PRESSURE/VACUUM VALVE
N-1237-266-1	350,078 gallons	3020-05 E	1	270.00	270.00	A	350,078 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3072 WITH PRESSURE/VACUUM VALVE
N-1237-267-1	349,303 gallons	3020-05 E	1	270.00	270.00	A	349,303 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3073 WITH PRESSURE/VACUUM VALVE
N-1237-268-1	349,775 gallons	3020-05 E	1	270.00	270.00	A	349,775 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3074 WITH PRESSURE/VACUUM VALVE
N-1237-269-1	349,059 gallons	3020-05 E	1	270.00	270.00	A	349,059 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3075 WITH PRESSURE/VACUUM VALVE
N-1237-270-1	349,979 gallons	3020-05 E	1	270.00	270.00	A	349,979 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3076 WITH PRESSURE/VACUUM VALVE
N-1237-271-1	350,075 gallons	3020-05 E	1	270.00	270.00	A	350,075 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3077 WITH PRESSURE/VACUUM VALVE
N-1237-272-1	349,633 gallons	3020-05 E	1	270.00	270.00	A	349,633 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3078 WITH PRESSURE/VACUUM VALVE
N-1237-273-1	349,658 gallons	3020-05 E	1	270.00	270.00	A	349,658 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3079 WITH PRESSURE/VACUUM VALVE
N-1237-274-1	350,237 gallons	3020-05 E	1	270.00	270.00	A	350,237 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3080 WITH PRESSURE/VACUUM VALVE
N-1237-275-1	350,470 gallons	3020-05 E	1	270.00	270.00	A	350,470 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3081 WITH PRESSURE/VACUUM VALVE

Detailed Facility Report

For Facility=1237 and excluding Deleted Permits

Sorted by Facility Name and Permit Number

PERMIT NUMBER	FEE DESCRIPTION	FEE RULE	QTY	FEE AMOUNT	FEE TOTAL	STATUS	PERMIT	EQUIPMENT DESCRIPTION
N-1237-276-1	350,592 gallons	3020-05 E	1	270.00	270.00	A		350,592 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3082 WITH PRESSURE/VACUUM VALVE
N-1237-277-1	350,417 gallons	3020-05 E	1	270.00	270.00	A		350,417 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3083 WITH PRESSURE/VACUUM VALVE
N-1237-278-1	350,433 gallons	3020-05 E	1	270.00	270.00	A		350,433 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3084 WITH PRESSURE/VACUUM VALVE
N-1237-279-1	350,486 gallons	3020-05 E	1	270.00	270.00	A		350,486 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3085 WITH PRESSURE/VACUUM VALVE
N-1237-280-1	350,908 gallons	3020-05 E	1	270.00	270.00	A		350,908 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3086 WITH PRESSURE/VACUUM VALVE
N-1237-281-1	350,918 gallons	3020-05 E	1	270.00	270.00	A		350,918 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3087 WITH PRESSURE/VACUUM VALVE
N-1237-282-1	351,135 gallons	3020-05 E	1	270.00	270.00	A		351,135 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3088 WITH PRESSURE/VACUUM VALVE
N-1237-283-1	350,998 gallons	3020-05 E	1	270.00	270.00	A		350,998 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3089 WITH PRESSURE/VACUUM VALVE
N-1237-284-1	351,010 gallons	3020-05 E	1	270.00	270.00	A		351,010 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3090 WITH PRESSURE/VACUUM VALVE
N-1237-285-1	350,682 gallons	3020-05 E	1	270.00	270.00	A		350,682 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3091 WITH PRESSURE/VACUUM VALVE
N-1237-286-1	350,754 gallons	3020-05 E	1	270.00	270.00	A		350,754 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3092 WITH PRESSURE/VACUUM VALVE
N-1237-287-1	350,649 gallons	3020-05 E	1	270.00	270.00	A		350,649 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3093 WITH PRESSURE/VACUUM VALVE
N-1237-288-1	350,621 gallons	3020-05 E	1	270.00	270.00	A		350,621 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3094 WITH PRESSURE/VACUUM VALVE
N-1237-289-1	350,746 gallons	3020-05 E	1	270.00	270.00	A		350,746 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3095 WITH PRESSURE/VACUUM VALVE

Detailed Facility Report

For Facility=1237 and excluding Deleted Permits

Sorted by Facility Name and Permit Number

PERMIT NUMBER	FEE DESCRIPTION	FEE RULE	QTY	FEE AMOUNT	FEE TOTAL	STATUS	PERMIT	EQUIPMENT DESCRIPTION
N-1237-290-1	349,878 gallons	3020-05 E	1	270.00	270.00	A		349,878 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3096 WITH PRESSURE/VACUUM VALVE
N-1237-291-1	350,911 gallons	3020-05 E	1	270.00	270.00	A		350,911 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3097 WITH PRESSURE/VACUUM VALVE
N-1237-292-1	351,078 gallons	3020-05 E	1	270.00	270.00	A		351,078 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3098 WITH PRESSURE/VACUUM VALVE
N-1237-293-1	351,071 gallons	3020-05 E	1	270.00	270.00	A		351,071 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3099 WITH PRESSURE/VACUUM VALVE
N-1237-294-1	351,118 gallons	3020-05 E	1	270.00	270.00	A		351,118 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3100 WITH PRESSURE/VACUUM VALVE
N-1237-295-1	350,761 gallons	3020-05 E	1	270.00	270.00	A		350,761 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3101 WITH PRESSURE/VACUUM VALVE
N-1237-296-1	350,732 gallons	3020-05 E	1	270.00	270.00	A		350,732 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3102 WITH PRESSURE/VACUUM VALVE
N-1237-297-1	351,423 gallons	3020-05 E	1	270.00	270.00	A		351,423 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3103 WITH PRESSURE/VACUUM VALVE
N-1237-298-1	350,815 gallons	3020-05 E	1	270.00	270.00	A		350,815 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3104 WITH PRESSURE/VACUUM VALVE
N-1237-299-1	351,182 gallons	3020-05 E	1	270.00	270.00	A		351,182 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3105 WITH PRESSURE/VACUUM VALVE
N-1237-300-1	351,356 gallons	3020-05 E	1	270.00	270.00	A		351,356 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3106 WITH PRESSURE/VACUUM VALVE
N-1237-301-1	351,031 gallons	3020-05 E	1	270.00	270.00	A		351,031 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3107 WITH PRESSURE/VACUUM VALVE
N-1237-302-1	351,171 gallons	3020-05 E	1	270.00	270.00	A		351,171 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3108 WITH PRESSURE/VACUUM VALVE
N-1237-303-1	351,550 gallons	3020-05 E	1	270.00	270.00	A		351,550 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3109 WITH PRESSURE/VACUUM VALVE

Detailed Facility Report

For Facility=1237 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-1237-304-1	351,048 gallons	3020-05 E	1	270.00	270.00	A	351,048 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3110 WITH PRESSURE/VACUUM VALVE
N-1237-305-1	350,763 gallons	3020-05 E	1	270.00	270.00	A	350,763 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3111 WITH PRESSURE/VACUUM VALVE
N-1237-306-1	350,802 gallons	3020-05 E	1	270.00	270.00	A	350,802 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3112 WITH PRESSURE/VACUUM VALVE
N-1237-307-1	351,147 gallons	3020-05 E	1	270.00	270.00	A	351,147 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3113 WITH PRESSURE/VACUUM VALVE
N-1237-308-1	351,181 gallons	3020-05 E	1	270.00	270.00	A	351,181 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3114 WITH PRESSURE/VACUUM VALVE
N-1237-309-1	350,888 gallons	3020-05 E	1	270.00	270.00	A	350,888 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3115 WITH PRESSURE/VACUUM VALVE
N-1237-310-1	351,291 gallons	3020-05 E	1	270.00	270.00	A	351,291 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3116 WITH PRESSURE/VACUUM VALVE
N-1237-311-1	351,037 gallons	3020-05 E	1	270.00	270.00	A	351,037 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3117 WITH PRESSURE/VACUUM VALVE
N-1237-312-1	351,400 gallons	3020-05 E	1	270.00	270.00	A	351,400 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3118 WITH PRESSURE/VACUUM VALVE
N-1237-313-1	351,463 gallons	3020-05 E	1	270.00	270.00	A	351,463 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3119 WITH PRESSURE/VACUUM VALVE
N-1237-314-1	351,227 gallons	3020-05 E	1	270.00	270.00	A	351,227 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3120 WITH PRESSURE/VACUUM VALVE
N-1237-315-1	335,100 gallons	3020-05 E	1	270.00	270.00	A	335,100 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3411 WITH PRESSURE/VACUUM VALVE
N-1237-316-1	335,375 gallons	3020-05 E	1	270.00	270.00	A	335,375 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3412 WITH PRESSURE/VACUUM VALVE
N-1237-317-1	335,215 gallons	3020-05 E	1	270.00	270.00	A	335,215 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3413 WITH PRESSURE/VACUUM VALVE

Detailed Facility Report

For Facility=1237 and excluding Deleted Permits

Sorted by Facility Name and Permit Number

PERMIT NUMBER	FEE DESCRIPTION	FEE RULE	QTY	FEE AMOUNT	FEE TOTAL	STATUS	PERMIT	EQUIPMENT DESCRIPTION
N-1237-318-1	335,829 gallons	3020-05 E	1	270.00	270.00	A		335,829 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3414 WITH PRESSURE/VACUUM VALVE
N-1237-319-1	335,264 gallons	3020-05 E	1	270.00	270.00	A		335,264 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3415 WITH PRESSURE/VACUUM VALVE
N-1237-320-1	335,566 gallons	3020-05 E	1	270.00	270.00	A		335,566 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3416 WITH PRESSURE/VACUUM VALVE
N-1237-321-1	336,243 gallons	3020-05 E	1	270.00	270.00	A		336,243 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3417 WITH PRESSURE/VACUUM VALVE
N-1237-322-1	335,821 gallons	3020-05 E	1	270.00	270.00	A		335,821 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3418 WITH PRESSURE/VACUUM VALVE
N-1237-323-1	335,906 gallons	3020-05 E	1	270.00	270.00	A		335,906 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3419 WITH PRESSURE/VACUUM VALVE
N-1237-324-1	336,091 gallons	3020-05 E	1	270.00	270.00	A		336,091 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3420 WITH PRESSURE/VACUUM VALVE
N-1237-325-1	335,373 gallons	3020-05 E	1	270.00	270.00	A		335,373 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3421 WITH PRESSURE/VACUUM VALVE
N-1237-326-1	335,358 gallons	3020-05 E	1	270.00	270.00	A		335,358 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3422 WITH PRESSURE/VACUUM VALVE
N-1237-327-1	334,804 gallons	3020-05 E	1	270.00	270.00	A		334,804 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3423 WITH PRESSURE/VACUUM VALVE
N-1237-328-1	335,702 gallons	3020-05 E	1	270.00	270.00	A		335,702 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3424 WITH PRESSURE/VACUUM VALVE
N-1237-329-1	335,072 gallons	3020-05 E	1	270.00	270.00	A		335,072 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3425 WITH PRESSURE/VACUUM VALVE
N-1237-330-1	335,469 gallons	3020-05 E	1	270.00	270.00	A		335,469 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3426 WITH PRESSURE/VACUUM VALVE
N-1237-331-1	336,123 gallons	3020-05 E	1	270.00	270.00	A		336,123 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3427 WITH PRESSURE/VACUUM VALVE

Detailed Facility Report
For Facility=1237 and excluding Deleted Permits
Sorted by Facility Name and Permit Number8/1/16
1:56 pm

PERMIT NUMBER	FEE DESCRIPTION	FEE RULE	QTY	FEE AMOUNT	FEE TOTAL	PERMIT STATUS	EQUIPMENT DESCRIPTION
N-1237-332-1	335,752 gallons	3020-05 E	1	270.00	270.00	A	335,752 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3428 WITH PRESSURE/VACUUM VALVE
N-1237-333-1	334,998 gallons	3020-05 E	1	270.00	270.00	A	334,998 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3429 WITH PRESSURE/VACUUM VALVE
N-1237-334-1	349,723 gallons	3020-05 E	1	270.00	270.00	A	349,723 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3505 WITH PRESSURE/VACUUM VALVE
N-1237-335-1	349,818 gallons	3020-05 E	1	270.00	270.00	A	349,818 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3506 WITH PRESSURE/VACUUM VALVE
N-1237-336-1	350,441 gallons	3020-05 E	1	270.00	270.00	A	350,441 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3507 WITH PRESSURE/VACUUM VALVE
N-1237-337-1	350,038 gallons	3020-05 E	1	270.00	270.00	A	350,038 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3508 WITH PRESSURE/VACUUM VALVE
N-1237-338-1	350,412 gallons	3020-05 E	1	270.00	270.00	A	350,412 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3509 WITH PRESSURE/VACUUM VALVE
N-1237-339-1	350,225 gallons	3020-05 E	1	270.00	270.00	A	350,225 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3510 WITH PRESSURE/VACUUM VALVE
N-1237-340-1	351,189 gallons	3020-05 E	1	270.00	270.00	A	351,189 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3515 WITH PRESSURE/VACUUM VALVE
N-1237-341-1	350,592 gallons	3020-05 E	1	270.00	270.00	A	350,592 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3516 WITH PRESSURE/VACUUM VALVE
N-1237-342-1	350,320 gallons	3020-05 E	1	270.00	270.00	A	350,320 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3517 WITH PRESSURE/VACUUM VALVE
N-1237-343-1	350,696 gallons	3020-05 E	1	270.00	270.00	A	350,696 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3518 WITH PRESSURE/VACUUM VALVE
N-1237-344-1	350,725 gallons	3020-05 E	1	270.00	270.00	A	350,725 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3519 WITH PRESSURE/VACUUM VALVE
N-1237-345-1	349,764 gallons	3020-05 E	1	270.00	270.00	A	349,764 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3520 WITH PRESSURE/VACUUM VALVE

Detailed Facility Report

For Facility=1237 and excluding Deleted Permits
Sorted by Facility Name and Permit Number

PERMIT NUMBER	FEE DESCRIPTION	FEE RULE	QTY	AMOUNT FEE	TOTAL FEE	STATUS PERMIT	EQUIPMENT DESCRIPTION
N-1237-346-1	349,088 gallons	3020-05 E	1	270.00	270.00	A	349,088 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3525 WITH PRESSURE/VACUUM VALVE
N-1237-347-1	348,886 gallons	3020-05 E	1	270.00	270.00	A	348,886 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3526 WITH PRESSURE/VACUUM VALVE
N-1237-348-1	350,713 gallons	3020-05 E	1	270.00	270.00	A	350,713 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3527 WITH PRESSURE/VACUUM VALVE
N-1237-349-1	349,645 gallons	3020-05 E	1	270.00	270.00	A	349,645 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3528 WITH PRESSURE/VACUUM VALVE
N-1237-350-1	349,290 gallons	3020-05 E	1	270.00	270.00	A	349,290 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3529 WITH PRESSURE/VACUUM VALVE
N-1237-351-1	349,118 gallons	3020-05 E	1	270.00	270.00	A	349,118 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3530 WITH PRESSURE/VACUUM VALVE
N-1237-352-1	349,336 gallons	3020-05 E	1	270.00	270.00	A	349,336 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3535 WITH PRESSURE/VACUUM VALVE
N-1237-353-1	349,261 gallons	3020-05 E	1	270.00	270.00	A	349,261 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3536 WITH PRESSURE/VACUUM VALVE
N-1237-354-1	350,964 gallons	3020-05 E	1	270.00	270.00	A	350,964 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3537 WITH PRESSURE/VACUUM VALVE
N-1237-355-1	350,818 gallons	3020-05 E	1	270.00	270.00	A	350,818 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3538 WITH PRESSURE/VACUUM VALVE
N-1237-356-1	350,094 gallons	3020-05 E	1	270.00	270.00	A	350,094 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3539 WITH PRESSURE/VACUUM VALVE
N-1237-357-1	349,641 gallons	3020-05 E	1	270.00	270.00	A	349,641 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3540 WITH PRESSURE/VACUUM VALVE
N-1237-358-1	638,250 gallons	3020-05 F	1	330.00	330.00	A	638,250 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6001 WITH PRESSURE/VACUUM VALVE
N-1237-359-1	638,838 gallons	3020-05 F	1	330.00	330.00	A	638,838 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6002 WITH PRESSURE/VACUUM VALVE

Detailed Facility Report

For Facility=1237 and excluding Deleted Permits

Sorted by Facility Name and Permit Number

PERMIT NUMBER	FEE DESCRIPTION	FEE RULE	QTY	FEE AMOUNT	FEE TOTAL	STATUS	PERMIT	EQUIPMENT DESCRIPTION
N-1237-360-1	639,296 gallons	3020-05 F	1	330.00	330.00	A		639,296 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6003 WITH PRESSURE/VACUUM VALVE
N-1237-361-1	638,937 gallons	3020-05 F	1	330.00	330.00	A		638,937 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6004 WITH PRESSURE/VACUUM VALVE
N-1237-362-1	639,044 gallons	3020-05 F	1	330.00	330.00	A		639,044 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6005 WITH PRESSURE/VACUUM VALVE
N-1237-363-1	639,439 gallons	3020-05 F	1	330.00	330.00	A		639,439 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6006 WITH PRESSURE/VACUUM VALVE
N-1237-364-1	638,188 gallons	3020-05 F	1	330.00	330.00	A		638,188 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6007 WITH PRESSURE/VACUUM VALVE
N-1237-365-1	638,868 gallons	3020-05 F	1	330.00	330.00	A		638,868 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6008 WITH PRESSURE/VACUUM VALVE
N-1237-366-1	637,863 gallons	3020-05 F	1	330.00	330.00	A		637,863 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6009 WITH PRESSURE/VACUUM VALVE
N-1237-367-1	637,323 gallons	3020-05 F	1	330.00	330.00	A		638,323 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6010 WITH PRESSURE/VACUUM VALVE
N-1237-368-1	637,503 gallons	3020-05 F	1	330.00	330.00	A		637,503 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6011 WITH PRESSURE/VACUUM VALVE
N-1237-369-1	637,277 gallons	3020-05 F	1	330.00	330.00	A		637,277 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6012 WITH PRESSURE/VACUUM VALVE
N-1237-370-1	638,806 gallons	3020-05 F	1	330.00	330.00	A		638,806 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6013 WITH PRESSURE/VACUUM VALVE
N-1237-371-1	637,898 gallons	3020-05 F	1	330.00	330.00	A		637,898 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6014 WITH PRESSURE/VACUUM VALVE
N-1237-372-1	638,089 gallons	3020-05 F	1	330.00	330.00	A		638,089 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6015 WITH PRESSURE/VACUUM VALVE
N-1237-373-1	638,139 gallons	3020-05 F	1	330.00	330.00	A		638,193 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6016 WITH PRESSURE/VACUUM VALVE

Detailed Facility Report
For Facility=1237 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-1237-374-1	637,934 gallons	3020-05 F	1	330.00	330.00	A	637,934 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6017 WITH PRESSURE/VACUUM VALVE
N-1237-375-1	639,661 gallons	3020-05 F	1	330.00	330.00	A	639,661 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6018 WITH PRESSURE/VACUUM VALVE
N-1237-376-1	638,690 gallons	3020-05 F	1	330.00	330.00	A	638,690 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6019 WITH PRESSURE/VACUUM VALVE
N-1237-377-1	638,431 gallons	3020-05 F	1	330.00	330.00	A	638,431 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6020 WITH PRESSURE/VACUUM VALVE
N-1237-378-1	638,754 gallons	3020-05 F	1	330.00	330.00	A	638,754 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6021 WITH PRESSURE/VACUUM VALVE
N-1237-379-1	638,679 gallons	3020-05 F	1	330.00	330.00	A	638,679 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6022 WITH PRESSURE/VACUUM VALVE
N-1237-380-1	639,237 gallons	3020-05 F	1	330.00	330.00	A	639,237 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6023 WITH PRESSURE/VACUUM VALVE
N-1237-381-1	638,069 gallons	3020-05 F	1	330.00	330.00	A	638,069 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6024 WITH PRESSURE/VACUUM VALVE
N-1237-382-1	637,899 gallons	3020-05 F	1	330.00	330.00	A	637,899 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6025 WITH PRESSURE/VACUUM VALVE
N-1237-383-1	638,105 gallons	3020-05 F	1	330.00	330.00	A	638,105 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6026 WITH PRESSURE/VACUUM VALVE
N-1237-384-1	639,186 gallons	3020-05 F	1	330.00	330.00	A	639,186 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6027 WITH PRESSURE/VACUUM VALVE
N-1237-385-1	638,921 gallons	3020-05 F	1	330.00	330.00	A	638,921 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6028 WITH PRESSURE/VACUUM VALVE
N-1237-386-1	638,950 gallons	3020-05 F	1	330.00	330.00	A	638,950 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6029 WITH PRESSURE/VACUUM VALVE
N-1237-387-1	637,984 gallons	3020-05 F	1	330.00	330.00	A	637,984 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6030 WITH PRESSURE/VACUUM VALVE

Detailed Facility Report
For Facility=1237 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-1237-388-1	639,088 gallons	3020-05 F	1	330.00	330.00	A	639,088 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6031 WITH PRESSURE/VACUUM VALVE
N-1237-389-1	638,136 gallons	3020-05 F	1	330.00	330.00	A	638,136 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6032 WITH PRESSURE/VACUUM VALVE
N-1237-390-1	638,548 gallons	3020-05 F	1	330.00	330.00	A	638,548 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6033 WITH PRESSURE/VACUUM VALVE
N-1237-391-1	638,052 gallons	3020-05 F	1	330.00	330.00	A	638,052 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6034 WITH PRESSURE/VACUUM VALVE
N-1237-392-1	638,055 gallons	3020-05 F	1	330.00	330.00	A	638,055 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6035 WITH PRESSURE/VACUUM VALVE
N-1237-393-1	638,346 gallons	3020-05 F	1	330.00	330.00	A	638,346 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6036 WITH PRESSURE/VACUUM VALVE
N-1237-394-1	638,365 gallons	3020-05 F	1	330.00	330.00	A	638,365 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6037 WITH PRESSURE/VACUUM VALVE
N-1237-395-1	637,462 gallons	3020-05 F	1	330.00	330.00	A	637,462 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6038 WITH PRESSURE/VACUUM VALVE
N-1237-396-1	638,336 gallons	3020-05 F	1	330.00	330.00	A	638,336 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6039 WITH PRESSURE/VACUUM VALVE
N-1237-397-1	638,814 gallons	3020-05 F	1	330.00	330.00	A	638,814 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6040 WITH PRESSURE/VACUUM VALVE
N-1237-398-1	639,848 gallons	3020-05 E	1	270.00	270.00	A	639,848 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6041 WITH PRESSURE/VACUUM VALVE
N-1237-399-1	638,160 gallons	3020-05 F	1	330.00	330.00	A	638,160 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6042 WITH PRESSURE/VACUUM VALVE
N-1237-400-1	638,653 gallons	3020-05 F	1	330.00	330.00	A	638,653 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6043 WITH PRESSURE/VACUUM VALVE
N-1237-401-1	638,898 gallons	3020-05 F	1	330.00	330.00	A	638,898 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6044 WITH PRESSURE/VACUUM VALVE

Detailed Facility Report

For Facility=1237 and excluding Deleted Permits
Sorted by Facility Name and Permit Number

PERMIT NUMBER	FEE DESCRIPTION	FEE RULE	QTY	FEE AMOUNT	FEE TOTAL	STATUS	PERMIT	EQUIPMENT DESCRIPTION
N-1237-402-1	637,323 gallons	3020-05 F	1	330.00	330.00	A		637,323 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6045 WITH PRESSURE/VACUUM VALVE
N-1237-403-1	638,912 gallons	3020-05 F	1	330.00	330.00	A		638,912 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6046 WITH PRESSURE/VACUUM VALVE
N-1237-404-1	638,063 gallons	3020-05 F	1	330.00	330.00	A		638,063 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6047 WITH PRESSURE/VACUUM VALVE
N-1237-405-1	638,000 gallons	3020-05 F	1	330.00	330.00	A		638,000 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6048 WITH PRESSURE/VACUUM VALVE
N-1237-406-1	639,860 gallons	3020-05 F	1	330.00	330.00	A		639,860 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6103 WITH PRESSURE/VACUUM VALVE
N-1237-407-1	639,012 gallons	3020-05 F	1	330.00	330.00	A		639,012 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6104 WITH PRESSURE/VACUUM VALVE
N-1237-408-1	639,384 gallons	3020-05 F	1	330.00	330.00	A		639,384 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6105 WITH PRESSURE/VACUUM VALVE
N-1237-409-1	639,058 gallons	3020-05 F	1	330.00	330.00	A		639,058 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6106 WITH PRESSURE/VACUUM VALVE
N-1237-410-1	638,237 gallons	3020-05 F	1	330.00	330.00	A		638,237 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6107 WITH PRESSURE/VACUUM VALVE
N-1237-411-1	638,003 gallons	3020-05 F	1	330.00	330.00	A		638,003 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6108 WITH PRESSURE/VACUUM VALVE
N-1237-412-1	637,817 gallons	3020-05 F	1	330.00	330.00	A		637,817 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6109 WITH PRESSURE/VACUUM VALVE
N-1237-413-1	638,322 gallons	3020-05 F	1	330.00	330.00	A		638,322 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6110 WITH PRESSURE/VACUUM VALVE
N-1237-414-1	637,578 gallons	3020-05 F	1	330.00	330.00	A		637,578 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6111 WITH PRESSURE/VACUUM VALVE
N-1237-415-1	638,967 gallons	3020-05 F	1	330.00	330.00	A		638,967 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6112 WITH PRESSURE/VACUUM VALVE

Detailed Facility Report
For Facility=1237 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-1237-416-1	637,394 gallons	3020-05 F	1	330.00	330.00	A	637,394 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6113 WITH PRESSURE/VACUUM VALVE
N-1237-417-1	639,046 gallons	3020-05 F	1	330.00	330.00	A	639,046 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6116 WITH PRESSURE/VACUUM VALVE
N-1237-418-1	638,323 gallons	3020-05 F	1	330.00	330.00	A	638,323 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6117 WITH PRESSURE/VACUUM VALVE
N-1237-419-1	638,844 gallons	3020-05 F	1	330.00	330.00	A	638,844 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6118 WITH PRESSURE/VACUUM VALVE
N-1237-420-1	638,426 gallons	3020-05 F	1	330.00	330.00	A	638,426 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6119 WITH PRESSURE/VACUUM VALVE
N-1237-421-1	638,072 gallons	3020-05 F	1	330.00	330.00	A	638,072 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6120 WITH PRESSURE/VACUUM VALVE
N-1237-422-1	637,741 gallons	3020-05 F	1	330.00	330.00	A	637,741 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6121 WITH PRESSURE/VACUUM VALVE
N-1237-423-1	638,170 gallons	3020-05 F	1	330.00	330.00	A	638,170 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6122 WITH PRESSURE/VACUUM VALVE
N-1237-424-1	638,009 gallons	3020-05 F	1	330.00	330.00	A	638,009 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6123 WITH PRESSURE/VACUUM VALVE
N-1237-425-1	638,063 gallons	3020-05 F	1	330.00	330.00	A	638,063 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6124 WITH PRESSURE/VACUUM VALVE
N-1237-426-1	638,411 gallons	3020-05 F	1	330.00	330.00	A	638,411 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6125 WITH PRESSURE/VACUUM VALVE
N-1237-427-1	638,419 gallons	3020-05 F	1	330.00	330.00	A	638,419 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6126 WITH PRESSURE/VACUUM VALVE
N-1237-428-1	637,518 gallons	3020-05 F	1	330.00	330.00	A	637,518 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6127 WITH PRESSURE/VACUUM VALVE
N-1237-429-1	638,162 gallons	3020-05 F	1	330.00	330.00	A	638,162 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6128 WITH PRESSURE/VACUUM VALVE

Detailed Facility Report
For Facility=1237 and excluding Deleted Permits
Sorted by Facility Name and Permit Number8/1/16
1:56 pm

PERMIT NUMBER	FEE DESCRIPTION	FEE RULE	QTY	FEE AMOUNT	FEE TOTAL	PERMIT STATUS	EQUIPMENT DESCRIPTION
N-1237-430-1	638,144 gallons	3020-05 F	1	330.00	330.00	A	638,144 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6129 WITH PRESSURE/VACUUM VALVE
N-1237-431-1	639,300 gallons	3020-05 F	1	330.00	330.00	A	639,300 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6130 WITH PRESSURE/VACUUM VALVE
N-1237-432-1	638,250 gallons	3020-05 F	1	330.00	330.00	A	638,250 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6131 WITH PRESSURE/VACUUM VALVE
N-1237-433-1	637,145 gallons	3020-05 F	1	330.00	330.00	A	637,145 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6132 WITH PRESSURE/VACUUM VALVE
N-1237-434-1	638,807 gallons	3020-05 F	1	330.00	330.00	A	638,807 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6133 WITH PRESSURE/VACUUM VALVE
N-1237-435-1	638,910 gallons	3020-05 F	1	330.00	330.00	A	638,910 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6134 WITH PRESSURE/VACUUM VALVE
N-1237-436-1	637,855 gallons	3020-05 F	1	330.00	330.00	A	637,855 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6135 WITH PRESSURE/VACUUM VALVE
N-1237-437-1	639,437 gallons	3020-05 F	1	330.00	330.00	A	639,437 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6136 WITH PRESSURE/VACUUM VALVE
N-1237-438-1	639,803 gallons	3020-05 F	1	330.00	330.00	A	639,803 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6137 WITH PRESSURE/VACUUM VALVE
N-1237-439-1	638,434 gallons	3020-05 F	1	330.00	330.00	A	638,434 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6138 WITH PRESSURE/VACUUM VALVE
N-1237-440-1	638,463 gallons	3020-05 F	1	330.00	330.00	A	638,463 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6139 WITH PRESSURE/VACUUM VALVE
N-1237-441-1	638,005 gallons	3020-05 F	1	330.00	330.00	A	638,005 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6140 WITH PRESSURE/VACUUM VALVE
N-1237-442-1	638,875 gallons	3020-05 F	1	330.00	330.00	A	638,875 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6141 WITH PRESSURE/VACUUM VALVE
N-1237-443-1	638,471 gallons	3020-05 F	1	330.00	330.00	A	638,471 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6142 WITH PRESSURE/VACUUM VALVE

Detailed Facility Report

For Facility=1237 and excluding Deleted Permits

Sorted by Facility Name and Permit Number

PERMIT NUMBER	FEE DESCRIPTION	FEE RULE	QTY	FEE AMOUNT	FEE TOTAL	STATUS	PERMIT	EQUIPMENT DESCRIPTION
N-1237-444-1	638,070 gallons	3020-05 F	1	330.00	330.00	A		638,070 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6143 WITH PRESSURE/VACUUM VALVE
N-1237-445-1	638,837 gallons	3020-05 F	1	330.00	330.00	A		638,837 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6144 WITH PRESSURE/VACUUM VALVE
N-1237-446-1	639,007 gallons	3020-05 F	1	330.00	330.00	A		639,007 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6145 WITH PRESSURE/VACUUM VALVE
N-1237-447-1	639,498 gallons	3020-05 F	1	330.00	330.00	A		639,498 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6146 WITH PRESSURE/VACUUM VALVE
N-1237-448-1	639,432 gallons	3020-05 F	1	330.00	330.00	A		639,432 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6147 WITH PRESSURE/VACUUM VALVE
N-1237-449-1	639,504 gallons	3020-05 F	1	330.00	330.00	A		639,504 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6148 WITH PRESSURE/VACUUM VALVE
N-1237-450-1	639,970 gallons	3020-05 F	1	330.00	330.00	A		639,970 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6149 WITH PRESSURE/VACUUM VALVE
N-1237-451-1	639,065 gallons	3020-05 F	1	330.00	330.00	A		639,065 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6150 WITH PRESSURE/VACUUM VALVE
N-1237-452-1	638,436 gallons	3020-05 F	1	330.00	330.00	A		638,436 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6151 WITH PRESSURE/VACUUM VALVE
N-1237-453-1	638,672 gallons	3020-05 F	1	330.00	330.00	A		638,672 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6152 WITH PRESSURE/VACUUM VALVE
N-1237-454-1	636,805 gallons	3020-05 F	1	330.00	330.00	A		636,805 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6154 WITH PRESSURE/VACUUM VALVE
N-1237-455-1	637,802 gallons	3020-05 F	1	330.00	330.00	A		637,802 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6155 WITH PRESSURE/VACUUM VALVE
N-1237-456-1	638,238 gallons	3020-05 F	1	330.00	330.00	A		638,238 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6156 WITH PRESSURE/VACUUM VALVE
N-1237-457-1	637,573 gallons	3020-05 F	1	330.00	330.00	A		637,573 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6157 WITH PRESSURE/VACUUM VALVE

Detailed Facility Report
For Facility=1237 and excluding Deleted Permits
Sorted by Facility Name and Permit Number8/1/16
1:56 pm

PERMIT NUMBER	FEE DESCRIPTION	FEE RULE	QTY	FEE AMOUNT	FEE TOTAL	PERMIT STATUS	EQUIPMENT DESCRIPTION
N-1237-458-1	637,432 gallons	3020-05 F	1	330.00	330.00	A	637,432 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6158 WITH PRESSURE/VACUUM VALVE
N-1237-459-1	637,350 gallons	3020-05 F	1	330.00	330.00	A	637,350 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6159 WITH PRESSURE/VACUUM VALVE
N-1237-460-1	637,240 gallons	3020-05 F	1	330.00	330.00	A	637,240 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6160 WITH PRESSURE/VACUUM VALVE
N-1237-461-1	638,051 gallons	3020-05 F	1	330.00	330.00	A	638,051 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6161 WITH PRESSURE/VACUUM VALVE
N-1237-462-1	636,463 gallons	3020-05 F	1	330.00	330.00	A	636,463 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6162 WITH PRESSURE/VACUUM VALVE
N-1237-463-1	635,631 gallons	3020-05 F	1	330.00	330.00	A	635,631 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6163 WITH PRESSURE/VACUUM VALVE
N-1237-464-1	635,855 gallons	3020-05 F	1	330.00	330.00	A	635,855 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6164 WITH PRESSURE/VACUUM VALVE
N-1237-465-1	635,348 gallons	3020-05 F	1	330.00	330.00	A	635,348 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6165 WITH PRESSURE/VACUUM VALVE
N-1237-466-1	636,893 gallons	3020-05 F	1	330.00	330.00	A	636,893 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6167 WITH PRESSURE/VACUUM VALVE
N-1237-467-1	637,355 gallons	3020-05 F	1	330.00	330.00	A	637,355 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6168 WITH PRESSURE/VACUUM VALVE
N-1237-468-1	636,691 gallons	3020-05 F	1	330.00	330.00	A	636,691 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6169 WITH PRESSURE/VACUUM VALVE
N-1237-469-1	636,710 gallons	3020-05 F	1	330.00	330.00	A	636,710 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6170 WITH PRESSURE/VACUUM VALVE
N-1237-470-1	636,714 gallons	3020-05 F	1	330.00	330.00	A	636,714 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6171 WITH PRESSURE/VACUUM VALVE
N-1237-471-1	636,385 gallons	3020-05 F	1	330.00	330.00	A	636,385 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6172 WITH PRESSURE/VACUUM VALVE

Detailed Facility Report
For Facility=1237 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-1237-472-1	637,178 gallons	3020-05 F	1	330.00	330.00	A	637,178 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6173 WITH PRESSURE/VACUUM VALVE
N-1237-473-1	637,320 gallons	3020-05 F	1	330.00	330.00	A	637,320 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6174 WITH PRESSURE/VACUUM VALVE
N-1237-474-1	637,902 gallons	3020-05 F	1	330.00	330.00	A	637,902 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6175 WITH PRESSURE/VACUUM VALVE
N-1237-475-1	638,410 gallons	3020-05 F	1	330.00	330.00	A	638,410 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6176 WITH PRESSURE/VACUUM VALVE
N-1237-476-1	637,636 gallons	3020-05 F	1	330.00	330.00	A	637,636 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6177 WITH PRESSURE/VACUUM VALVE
N-1237-477-1	636,882 gallons	3020-05 F	1	330.00	330.00	A	636,882 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6178 WITH PRESSURE/VACUUM VALVE
N-1237-478-1	635,912 GALLONS	3020-05 F	1	330.00	330.00	A	635,912 GALLON STEEL WINE STORAGE TANK 6153 WITH PRESSURE/VACUUM VALVE
N-1237-479-1	637,892 GALLONS	3020-05 F	1	330.00	330.00	A	637,892 GALLON STEEL WINE STORAGE TANK 6166 WITH PRESSURE/VACUUM VALVE
N-1237-480-4	21,147 gal	3020-05 C	1	149.00	149.00	A	DIATOMACEOUS EARTH RECEIVING AND STORAGE OPERATION WITH A STORAGE SILO (APPROX. 21,147 GALLONS) SERVED BY A BIN VENT FILTER SYSTEM
N-1237-481-0	54,000 gallons	3020-05 D	1	203.00	203.00	A	54,000 GALLON RED AND WHITE WINE FERMENTATION TANK (TANK 401)
N-1237-482-0	55,660 gallons	3020-05 D	1	203.00	203.00	A	55,660 GALLON RED AND WHITE WINE FERMENTATION TANK (TANK 413)
N-1237-489-0	104,000 gallons	3020-05 E	1	270.00	270.00	A	104,000 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 1001)
N-1237-490-1	35,000 gallons	3020-05 C	1	149.00	149.00	A	35,000 GALLON STEEL WINE STORAGE TANK (TANK 311) WITH PRESSURE/VACUUM VALVE AND INSULATION
N-1237-491-1	35,000 gallons	3020-05 C	1	149.00	149.00	A	35,000 GALLON STEEL WINE STORAGE TANK (TANK 312) WITH PRESSURE/VACUUM VALVE AND INSULATION
N-1237-492-1	35,000 gallons	3020-05 C	1	149.00	149.00	A	35,000 GALLON STEEL WINE STORAGE TANK (TANK 313) WITH PRESSURE/VACUUM VALVE AND INSULATION
N-1237-493-1	35,000 gallons	3020-05 C	1	149.00	149.00	A	35,000 GALLON STEEL WINE STORAGE TANK (TANK 314) WITH PRESSURE/VACUUM VALVE AND INSULATION

Detailed Facility Report

For Facility=1237 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-1237-494-1	35,000 gallons	3020-05 C	1	149.00	149.00	A	35,000 GALLON STEEL WINE STORAGE TANK (TANK 315) WITH PRESSURE/VACUUM VALVE AND INSULATION
N-1237-495-1	35,000 gallons	3020-05 C	1	149.00	149.00	A	35,000 GALLON STEEL WINE STORAGE TANK (TANK 316) WITH PRESSURE/VACUUM VALVE AND INSULATION
N-1237-496-1	35,000 gallons	3020-05 C	1	149.00	149.00	A	35,000 GALLON STEEL WINE STORAGE TANK (TANK 317) WITH PRESSURE/VACUUM VALVE AND INSULATION
N-1237-497-1	35,000 gallons	3020-05 C	1	149.00	149.00	A	35,000 GALLON STEEL WINE STORAGE TANK (TANK 318) WITH PRESSURE/VACUUM VALVE AND INSULATION
N-1237-498-2	35,621 gallon	3020-05 C	1	149.00	149.00	A	35,621 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 351) WITH PRESSURE/VACUUM VALVE AND INSULATION
N-1237-499-2	35,537 gallon	3020-05 C	1	149.00	149.00	A	35,537 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 352) WITH PRESSURE/VACUUM VALVE AND INSULATION
N-1237-500-2	35,560 gallon	3020-05 C	1	149.00	149.00	A	35,560 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 353) WITH PRESSURE/VACUUM VALVE AND INSULATION
N-1237-501-2	35,494 gallon	3020-05 C	1	149.00	149.00	A	35,494 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 354) WITH PRESSURE/VACUUM VALVE AND INSULATION
N-1237-502-2	69,409 gallons	3020-05 D	1	203.00	203.00	A	69,409 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 701) WITH PRESSURE/VACUUM VALVE AND INSULATION
N-1237-503-2	71,771 gallons	3020-05 D	1	203.00	203.00	A	71,771 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 702) WITH PRESSURE/VACUUM VALVE AND INSULATION
N-1237-504-2	70,241 gallons	3020-05 D	1	203.00	203.00	A	70,241 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 703) WITH PRESSURE/VACUUM VALVE AND INSULATION
N-1237-505-2	70,316 gallons	3020-05 D	1	203.00	203.00	A	70,316 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 704) WITH PRESSURE/VACUUM VALVE AND INSULATION
N-1237-506-2	70,151 gallons	3020-05 D	1	203.00	203.00	A	70,151 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 705) WITH PRESSURE/VACUUM VALVE AND INSULATION
N-1237-507-2	70,260 gallons	3020-05 D	1	203.00	203.00	A	70,260 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 706) WITH PRESSURE/VACUUM VALVE AND INSULATION
N-1237-508-2	70,240 gallons	3020-05 D	1	203.00	203.00	A	70,240 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 707) WITH PRESSURE/VACUUM VALVE AND INSULATION
N-1237-509-2	70,322 gallons	3020-05 D	1	203.00	203.00	A	70,322 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 708) WITH PRESSURE/VACUUM VALVE AND INSULATION
N-1237-510-2	70,204 gallons	3020-05 D	1	203.00	203.00	A	70,204 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 709) WITH PRESSURE/VACUUM VALVE AND INSULATION
N-1237-511-2	70,136 gallons	3020-05 D	1	203.00	203.00	A	70,136 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 710) WITH PRESSURE/VACUUM VALVE AND INSULATION

Detailed Facility Report
For Facility=1237 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-1237-512-2	70,097 gallons	3020-05 D	1	203.00	203.00	A	70,097 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 711) WITH PRESSURE/VACUUM VALVE AND INSULATION
N-1237-513-2	70,204 gallons	3020-05 D	1	203.00	203.00	A	70,204 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 712) WITH PRESSURE/VACUUM VALVE AND INSULATION
N-1237-514-2	70,314 gallons	3020-05 D	1	203.00	203.00	A	70,314 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 713) WITH PRESSURE/VACUUM VALVE AND INSULATION
N-1237-515-2	70,173 gallons	3020-05 D	1	203.00	203.00	A	70,173 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 714) WITH PRESSURE/VACUUM VALVE AND INSULATION
N-1237-516-2	70,179 gallons	3020-05 D	1	203.00	203.00	A	70,179 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 715) WITH PRESSURE/VACUUM VALVE AND INSULATION
N-1237-517-2	70,090 gallons	3020-05 D	1	203.00	203.00	A	70,090 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 716) WITH PRESSURE/VACUUM VALVE AND INSULATION
N-1237-518-2	105,185 gallons	3020-05 E	1	270.00	270.00	A	105,185 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 1401) WITH PRESSURE/VACUUM VALVE AND INSULATION
N-1237-519-2	105,467 gallons	3020-05 E	1	270.00	270.00	A	105,467 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 1402) WITH PRESSURE/VACUUM VALVE AND INSULATION
N-1237-520-2	105,400 gallons	3020-05 E	1	270.00	270.00	A	105,400 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 1403) WITH PRESSURE/VACUUM VALVE AND INSULATION
N-1237-521-2	105,475 gallons	3020-05 E	1	270.00	270.00	A	105,475 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 1404) WITH PRESSURE/VACUUM VALVE AND INSULATION
N-1237-522-2	105,400 gallons	3020-05 E	1	270.00	270.00	A	105,400 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 1405) WITH PRESSURE/VACUUM VALVE AND INSULATION
N-1237-523-2	105,337 gallons	3020-05 E	1	270.00	270.00	A	105,337 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 1406) WITH PRESSURE/VACUUM VALVE AND INSULATION
N-1237-524-2	105,582 gallons	3020-05 E	1	270.00	270.00	A	105,582 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 1407) WITH PRESSURE/VACUUM VALVE AND INSULATION
N-1237-525-2	105,480 gallons	3020-05 E	1	270.00	270.00	A	105,480 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 1408) WITH PRESSURE/VACUUM VALVE AND INSULATION
N-1237-526-2	105,444 gallons	3020-05 E	1	270.00	270.00	A	105,444 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 1409) WITH PRESSURE/VACUUM VALVE AND INSULATION
N-1237-527-2	105,397 gallons	3020-05 E	1	270.00	270.00	A	105,397 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 1410) WITH PRESSURE/VACUUM VALVE AND INSULATION
N-1237-528-2	105,473 gallon	3020-05 E	1	270.00	270.00	A	105,473 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 1411) WITH PRESSURE/VACUUM VALVE AND INSULATION
N-1237-529-2	105,529 gallon	3020-05 E	1	270.00	270.00	A	105,529 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 1412) WITH PRESSURE/VACUUM VALVE AND INSULATION

Detailed Facility Report
For Facility=1237 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-1237-530-2	105,519 gallon	3020-05 E	1	270.00	270.00	A	105,519 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 1413) WITH PRESSURE/VACUUM VALVE AND INSULATION
N-1237-531-2	105,487 gallon	3020-05 E	1	270.00	270.00	A	105,487 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 1414) WITH PRESSURE/VACUUM VALVE AND INSULATION
N-1237-532-2	105,617 gallon	3020-05 E	1	270.00	270.00	A	105,617 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 1415) WITH PRESSURE/VACUUM VALVE AND INSULATION
N-1237-533-2	105,452 gallon	3020-05 E	1	270.00	270.00	A	105,452 GALLON STEEL WINE FERMENTATION AND STORAGE TANK (TANK 1416) WITH PRESSURE/VACUUM VALVE AND INSULATION
N-1237-534-2	215,381 gallons	3020-05 E	1	270.00	270.00	A	215,381 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK 2101) WITH PRESSURE/VACUUM VALVE AND INSULATION
N-1237-535-2	215,552 gallons	3020-05 E	1	270.00	270.00	A	215,552 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK 2102) WITH PRESSURE/VACUUM VALVE AND INSULATION
N-1237-536-2	215,057 gallons	3020-05 E	1	270.00	270.00	A	215,057 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK 2103) WITH PRESSURE/VACUUM VALVE AND INSULATION
N-1237-537-2	215,060 gallons	3020-05 E	1	270.00	270.00	A	215,060 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK 2104) WITH PRESSURE/VACUUM VALVE AND INSULATION
N-1237-538-2	215,521 gallons	3020-05 E	1	270.00	270.00	A	215,521 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK 2105) WITH PRESSURE/VACUUM VALVE AND INSULATION
N-1237-539-2	215,411 gallons	3020-05 E	1	270.00	270.00	A	215,411 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK 2106) WITH PRESSURE/VACUUM VALVE AND INSULATION
N-1237-540-2	215,998 gallons	3020-05 E	1	270.00	270.00	A	215,998 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK 2107) WITH PRESSURE/VACUUM VALVE AND INSULATION
N-1237-541-2	215,001 gallons	3020-05 E	1	270.00	270.00	A	215,001 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK 2108) WITH PRESSURE/VACUUM VALVE AND INSULATION
N-1237-542-2	215,533 gallons	3020-05 E	1	270.00	270.00	A	215,533 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK 2109) WITH PRESSURE/VACUUM VALVE AND INSULATION
N-1237-543-2	215,475 gallons	3020-05 E	1	270.00	270.00	A	215,475 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK 2110) WITH PRESSURE/VACUUM VALVE AND INSULATION
N-1237-544-2	215,173 gallons	3020-05 E	1	270.00	270.00	A	215,173 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK 2111) WITH PRESSURE/VACUUM VALVE AND INSULATION

Detailed Facility Report
For Facility=1237 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-1237-545-2	215,467 gallons	3020-05 E	1	270.00	270.00	A	215,467 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK 2112) WITH PRESSURE/VACUUM VALVE AND INSULATION
N-1237-546-2	215,969 gallons	3020-05 E	1	270.00	270.00	A	215,969 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK 2113) WITH PRESSURE/VACUUM VALVE AND INSULATION
N-1237-547-2	215,116 gallons	3020-05 E	1	270.00	270.00	A	215,116 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK 2114) WITH PRESSURE/VACUUM VALVE AND INSULATION
N-1237-548-2	215,116 gallons	3020-05 E	1	270.00	270.00	A	215,116 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK 2115) WITH PRESSURE/VACUUM VALVE AND INSULATION
N-1237-549-2	215,056 gallons	3020-05 E	1	270.00	270.00	A	215,056 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK 2116) WITH PRESSURE/VACUUM VALVE AND INSULATION
N-1237-550-2	366,253 gallons	3020-05 E	1	270.00	270.00	A	366,253 GALLON STEEL RED AND WHITE WINE FERMENTATION AND STORAGE TANK (TANK 3201) WITH PRESSURE/VACUUM VALVE AND INSULATION
N-1237-551-2	364,297 gallon	3020-05 E	1	270.00	270.00	A	364,297 GALLON STEEL RED AND WHITE WINE FERMENTATION AND STORAGE TANK (TANK 3202) WITH PRESSURE/VACUUM VALVE AND INSULATION
N-1237-552-2	361,944 gallon	3020-05 E	1	270.00	270.00	A	361,944 GALLON STEEL RED AND WHITE WINE FERMENTATION AND STORAGE TANK (TANK 3203) WITH PRESSURE/VACUUM VALVE AND INSULATION
N-1237-553-2	366,028 gallon	3020-05 E	1	270.00	270.00	A	366,028 GALLON STEEL RED AND WHITE WINE FERMENTATION AND STORAGE TANK (TANK 3204) WITH PRESSURE/VACUUM VALVE AND INSULATION
N-1237-554-2	366,239 gallon	3020-05 E	1	270.00	270.00	A	366,239 GALLON STEEL RED AND WHITE WINE FERMENTATION AND STORAGE TANK (TANK 3205) WITH PRESSURE/VACUUM VALVE AND INSULATION
N-1237-555-2	363,823 gallon	3020-05 E	1	270.00	270.00	A	363,823 GALLON STEEL RED AND WHITE WINE FERMENTATION AND STORAGE TANK (TANK 3206) WITH PRESSURE/VACUUM VALVE AND INSULATION
N-1237-556-2	359,494 gallon	3020-05 E	1	270.00	270.00	A	359,494 GALLON STEEL RED AND WHITE WINE FERMENTATION AND STORAGE TANK (TANK 3207) WITH PRESSURE/VACUUM VALVE AND INSULATION
N-1237-557-2	365,883 gallon	3020-05 E	1	270.00	270.00	A	365,883 GALLON STEEL RED AND WHITE WINE FERMENTATION AND STORAGE TANK (TANK 3208) WITH PRESSURE/VACUUM VALVE AND INSULATION
N-1237-558-2	363,506 gallon	3020-05 E	1	270.00	270.00	A	363,506 GALLON STEEL RED AND WHITE WINE FERMENTATION AND STORAGE TANK (TANK 3209) WITH PRESSURE/VACUUM VALVE AND INSULATION

Detailed Facility Report
For Facility=1237 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-1237-559-2	364,454 gallon	3020-05 E	1	270.00	270.00	A	364,454 GALLON STEEL RED AND WHITE WINE FERMENTATION AND STORAGE TANK (TANK 3210) WITH PRESSURE/VACUUM VALVE AND INSULATION
N-1237-560-2	367,931 gallon	3020-05 E	1	270.00	270.00	A	367,931 GALLON STEEL RED AND WHITE WINE FERMENTATION AND STORAGE TANK (TANK 3211) WITH PRESSURE/VACUUM VALVE AND INSULATION
N-1237-561-2	366,267 gallon	3020-05 E	1	270.00	270.00	A	366,267 GALLON STEEL RED AND WHITE WINE FERMENTATION AND STORAGE TANK (TANK 3212) WITH PRESSURE/VACUUM VALVE AND INSULATION
N-1237-562-2	365,018 gallon	3020-05 E	1	270.00	270.00	A	365,018 GALLON STEEL RED AND WHITE WINE FERMENTATION AND STORAGE TANK (TANK 3213) WITH PRESSURE/VACUUM VALVE AND INSULATION
N-1237-563-2	361,289 gallon	3020-05 E	1	270.00	270.00	A	361,289 GALLON STEEL RED AND WHITE WINE FERMENTATION AND STORAGE TANK (TANK 3214) WITH PRESSURE/VACUUM VALVE AND INSULATION
N-1237-564-2	364,679 gallon	3020-05 E	1	270.00	270.00	A	364,679 GALLON STEEL RED AND WHITE WINE FERMENTATION AND STORAGE TANK (TANK 3215) WITH PRESSURE/VACUUM VALVE AND INSULATION
N-1237-565-2	361,209 gallon	3020-05 E	1	270.00	270.00	A	361,209 GALLON STEEL RED AND WHITE WINE FERMENTATION AND STORAGE TANK (TANK 3216) WITH PRESSURE/VACUUM VALVE AND INSULATION
N-1237-568-1	647,701 gallons	3020-05 F	1	330.00	330.00	A	640,000 GALLON NOMINAL (647,701 GALLON GAUGE) STEEL WINE STORAGE TANK (TANK 6203) WITH PRESSURE/VACUUM VALVE AND INSULATION
N-1237-569-1	647,729 gallons	3020-05 F	1	330.00	330.00	A	640,000 GALLON NOMINAL (647,729 GALLON GAUGE) STEEL WINE STORAGE TANK (TANK 6204) WITH PRESSURE/VACUUM VALVE AND INSULATION
N-1237-570-0	56,000 gallons	3020-05 D	1	203.00	203.00	A	56,000 GALLON STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 402)
N-1237-571-0	56,000 gallons	3020-05 D	1	203.00	203.00	A	56,000 GALLON STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 403)
N-1237-572-0	56,000 gallons	3020-05 D	1	203.00	203.00	A	56,000 GALLON STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 404)
N-1237-573-0	56,000 gallons	3020-05 D	1	203.00	203.00	A	56,000 GALLON STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 405)
N-1237-574-0	56,000 gallons	3020-05 D	1	203.00	203.00	A	56,000 GALLON STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 406)
N-1237-575-0	56,000 gallons	3020-05 D	1	203.00	203.00	A	56,000 GALLON STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 407)

Detailed Facility Report

For Facility=1237 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-1237-576-0	56,000 gallons	3020-05 D	1	203.00	203.00	A	56,000 GALLON STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 408)
N-1237-577-0	56,000 gallons	3020-05 D	1	203.00	203.00	A	56,000 GALLON STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 409)
N-1237-578-0	56,000 gallons	3020-05 D	1	203.00	203.00	A	56,000 GALLON STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 410)
N-1237-579-0	56,000 gallons	3020-05 D	1	203.00	203.00	A	56,000 GALLON STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 411)
N-1237-580-0	56,000 gallons	3020-05 D	1	203.00	203.00	A	56,000 GALLON STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 412)
N-1237-581-0	56,000 gallons	3020-05 D	1	203.00	203.00	A	56,000 GALLON STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 414)
N-1237-582-0	56,000 gallons	3020-05 D	1	203.00	203.00	A	56,000 GALLON STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 415)
N-1237-583-0	56,000 gallons	3020-05 D	1	203.00	203.00	A	56,000 GALLON STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 416)
N-1237-584-0	56,000 gallons	3020-05 D	1	203.00	203.00	A	56,000 GALLON STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 417)
N-1237-585-0	56,000 gallons	3020-05 D	1	203.00	203.00	A	56,000 GALLON STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 418)
N-1237-586-0	56,000 gallons	3020-05 D	1	203.00	203.00	A	56,000 GALLON STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 419)
N-1237-587-0	56,000 gallons	3020-05 D	1	203.00	203.00	A	56,000 GALLON STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 420)
N-1237-588-0	56,000 gallons	3020-05 D	1	203.00	203.00	A	56,000 GALLON STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 421)
N-1237-589-0	56,000 gallons	3020-05 D	1	203.00	203.00	A	56,000 GALLON STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 422)
N-1237-590-0	56,000 gallons	3020-05 D	1	203.00	203.00	A	56,000 GALLON STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 423)
N-1237-591-0	56,000 gallons	3020-05 D	1	203.00	203.00	A	56,000 GALLON STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 424)
N-1237-596-3	10 hp electric motors	3020-01 A	1	97.00	97.00	A	OAK SAWDUST HANDLING SYSTEM CONSISTING OF DRY OAK HOPPER AND HOOD COLLECTION SYSTEM SERVED BY AIRLANCO MODEL 36AVS8 STYLE III 80302072 BAGHOUSE, INCLINED SCREW CONVEYOR, OAK SLURRY PUMP, AND 283 GALLON OAK SLURRY MIX TANK

Detailed Facility Report
For Facility=1237 and excluding Deleted Permits
Sorted by Facility Name and Permit Number

PERMIT NUMBER	FEE DESCRIPTION	FEE RULE	QTY	FEE AMOUNT	FEE TOTAL	STATUS	PERMIT	EQUIPMENT DESCRIPTION
N-1237-597-0	6,000 gallons	3020-05 B	1	103.00	103.00	A		6000 GALLON SPIRITS STORAGE TANK (TANK 65) WITH PRESSURE/VACUUM VALVE AND INSULATION
N-1237-598-0	6,000 gallons	3020-05 B	1	103.00	103.00	A		6000 GALLON SPIRITS STORAGE TANK (TANK 66) WITH PRESSURE/VACUUM VALVE AND INSULATION
N-1237-600-0	Ethanol Evaporator System	3020-06	1	116.00	116.00	A		ETHANOL EVAPORATOR SYSTEM CONSISTING OF QUADRUPEL EFFECT EVAPORATOR, HEAT EXCHANGERS, STEAM HEATED PREHEATERS, CONDENSERS, CONDENSATE COLLECTORS, AND COOLING TOWERS
N-1237-601-1	44,880 gallons	3020-05 C	1	149.00	149.00	A		DIATOMACEOUS EARTH RECEIVING AND STORAGE OPERATION WITH A 6,000 CUBIC FEET STORAGE SILO SERVED BY A BIN VENT FILTER SYSTEM
N-1237-603-1	10 hp	3020-01 A	1	97.00	97.00	A		OAK SAWDUST HANDLING SYSTEM CONSISTING OF OAK BIN INVERTER HYDRAULIC SYSTEM, ONE 206 CUBIC FEET DRY OAK CHIP BATCHING HOPPER EQUIPPED WITH A DUST HOOD COLLECTION SYSTEM SERVED BY AN AMERICAN AIR FILTER MODEL FABRIPULSE DESIGN M, SIZE 6-168-600 DUST COLLECTOR WITH INTEGRAL FAN, ENCLOSED FEEDER SCREW CONVEYOR, ENCLOSED TAKE-AWAY CONVEYOR, ENCLOSED INCLINE CONVEYOR, AND FULLY ENCLOSED GRAPE MUST TUB
N-1237-607-0	90 MMBtu/hr boiler	3020-02 H	1	1,128.00	1,128.00	A		90 MMBTU/HR VICTORY ENERGY OPERATIONS (VEO) MODEL J-VE-540 NATURAL GAS-FIRED BOILER WITH A LOW-NOX BURNER, A FLUE GAS RECIRCULATION (FGR) SYSTEM, A NATIONWIDE SELECTIVE CATALYTIC REDUCTION (SCR) SYSTEM, AND A NOX AND O2 IN-STACK EMISSION MONITORING SYSTEM
N-1237-609-0	35,000 gallon	3020-05 C	1	149.00	149.00	A		35,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE
N-1237-610-0	35,000 gallon	3020-05 C	1	149.00	149.00	A		35,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE
N-1237-611-0	35,000 gallon	3020-05 C	1	149.00	149.00	A		35,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE
N-1237-612-0	35,000 gallon	3020-05 C	1	149.00	149.00	A		35,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE
N-1237-613-0	35,000 gallon	3020-05 C	1	149.00	149.00	A		35,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE
N-1237-614-0	35,000 gallon	3020-05 C	1	149.00	149.00	A		35,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE
N-1237-615-0	35,000 gallon	3020-05 C	1	149.00	149.00	A		35,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE
N-1237-616-0	35,000 gallon	3020-05 C	1	149.00	149.00	A		35,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE

Detailed Facility Report
For Facility=1237 and excluding Deleted Permits
Sorted by Facility Name and Permit Number8/1/16
1:56 pm

PERMIT NUMBER	FEE DESCRIPTION	FEE RULE	QTY	FEE AMOUNT	FEE TOTAL	STATUS	PERMIT	EQUIPMENT DESCRIPTION
N-1237-617-0	105,000 gallon	3020-05 E	1	270.00	270.00	A		105,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE
N-1237-618-0	105,000 gallon	3020-05 E	1	270.00	270.00	A		105,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE
N-1237-619-0	105,000 gallon	3020-05 E	1	270.00	270.00	A		105,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE
N-1237-620-0	105,000 gallon	3020-05 E	1	270.00	270.00	A		105,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE
N-1237-621-0	105,000 gallon	3020-05 E	1	270.00	270.00	A		105,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE
N-1237-622-0	105,000 gallon	3020-05 E	1	270.00	270.00	A		105,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE
N-1237-623-0	105,000 gallon	3020-05 E	1	270.00	270.00	A		105,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE
N-1237-624-0	105,000 gallon	3020-05 E	1	270.00	270.00	A		105,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE
N-1237-625-0	105,000 gallon	3020-05 E	1	270.00	270.00	A		105,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE
N-1237-626-0	105,000 gallon	3020-05 E	1	270.00	270.00	A		105,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE
N-1237-627-0	105,000 gallon	3020-05 E	1	270.00	270.00	A		105,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE
N-1237-628-0	105,000 gallon	3020-05 E	1	270.00	270.00	A		105,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE
N-1237-629-0	105,000 gallon	3020-05 E	1	270.00	270.00	A		105,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE
N-1237-630-0	105,000 gallon	3020-05 E	1	270.00	270.00	A		105,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE
N-1237-631-0	105,000 gallon	3020-05 E	1	270.00	270.00	A		105,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE
N-1237-632-0	105,000 gallon	3020-05 E	1	270.00	270.00	A		105,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE
N-1237-633-0	105,000 gallon	3020-05 E	1	270.00	270.00	A		105,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE
N-1237-634-0	105,000 gallon	3020-05 E	1	270.00	270.00	A		105,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE

Detailed Facility Report

For Facility=1237 and excluding Deleted Permits

Sorted by Facility Name and Permit Number

PERMIT NUMBER	FEE DESCRIPTION	FEE RULE	QTY	FEE AMOUNT	FEE TOTAL	STATUS	EQUIPMENT DESCRIPTION
N-1237-635-0	105,000 gallon	3020-05 E	1	270.00	270.00	A	105,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE
N-1237-636-0	105,000 gallon	3020-05 E	1	270.00	270.00	A	105,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE
N-1237-637-0	105,000 gallon	3020-05 E	1	270.00	270.00	A	105,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE
N-1237-638-0	105,000 gallon	3020-05 E	1	270.00	270.00	A	105,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE
N-1237-639-0	105,000 gallon	3020-05 E	1	270.00	270.00	A	105,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE
N-1237-640-0	105,000 gallon	3020-05 E	1	270.00	270.00	A	105,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE
N-1237-641-0	105,000 gallon	3020-05 E	1	270.00	270.00	A	105,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE
N-1237-642-0	105,000 gallon	3020-05 E	1	270.00	270.00	A	105,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE
N-1237-643-0	105,000 gallon	3020-05 E	1	270.00	270.00	A	105,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE
N-1237-644-0	105,000 gallon	3020-05 E	1	270.00	270.00	A	105,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WINE STORAGE TANK EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE
N-1237-645-0	215,000 gallon	3020-05 E	1	270.00	270.00	A	215,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WHITE WINE FERMENTATION AND WINE STORAGE TANK EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE
N-1237-646-0	215,000 gallon	3020-05 E	1	270.00	270.00	A	215,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WHITE WINE FERMENTATION AND WINE STORAGE TANK EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE
N-1237-647-0	215,000 gallon	3020-05 E	1	270.00	270.00	A	215,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WHITE WINE FERMENTATION AND WINE STORAGE TANK EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE
N-1237-648-0	215,000 gallon	3020-05 E	1	270.00	270.00	A	215,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WHITE WINE FERMENTATION AND WINE STORAGE TANK EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE
N-1237-649-0	215,000 gallon	3020-05 E	1	270.00	270.00	A	215,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WHITE WINE FERMENTATION AND WINE STORAGE TANK EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE
N-1237-650-0	215,000 gallon	3020-05 E	1	270.00	270.00	A	215,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WHITE WINE FERMENTATION AND WINE STORAGE TANK EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE

Detailed Facility Report
For Facility=1237 and excluding Deleted Permits
Sorted by Facility Name and Permit Number

PERMIT NUMBER	FEE DESCRIPTION	FEE RULE	QTY	FEE AMOUNT	FEE TOTAL	STATUS	EQUIPMENT DESCRIPTION
N-1237-651-0	215,000 gallon	3020-05 E	1	270.00	270.00	A	215,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WHITE WINE FERMENTATION AND WINE STORAGE TANK EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE
N-1237-652-0	215,000 gallon	3020-05 E	1	270.00	270.00	A	215,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WHITE WINE FERMENTATION AND WINE STORAGE TANK EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE
N-1237-653-0	215,000 gallon	3020-05 E	1	270.00	270.00	A	215,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WHITE WINE FERMENTATION AND WINE STORAGE TANK EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE
N-1237-654-0	215,000 gallon	3020-05 E	1	270.00	270.00	A	215,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WHITE WINE FERMENTATION AND WINE STORAGE TANK EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE
N-1237-655-0	215,000 gallon	3020-05 E	1	270.00	270.00	A	215,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WHITE WINE FERMENTATION AND WINE STORAGE TANK EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE
N-1237-656-0	215,000 gallon	3020-05 E	1	270.00	270.00	A	215,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WHITE WINE FERMENTATION AND WINE STORAGE TANK EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE
N-1237-657-0	215,000 gallon	3020-05 E	1	270.00	270.00	A	215,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WHITE WINE FERMENTATION AND WINE STORAGE TANK EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE
N-1237-658-0	215,000 gallon	3020-05 E	1	270.00	270.00	A	215,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WHITE WINE FERMENTATION AND WINE STORAGE TANK EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE
N-1237-659-0	215,000 gallon	3020-05 E	1	270.00	270.00	A	215,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WHITE WINE FERMENTATION AND WINE STORAGE TANK EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE
N-1237-660-0	215,000 gallon	3020-05 E	1	270.00	270.00	A	215,000 GALLON, INSULATED, STEEL ENCLOSED TOP, WHITE WINE FERMENTATION AND WINE STORAGE TANK EQUIPPED WITH PRESSURE/VACUUM RELIEF VALVE
N-1237-662-0	35,184 gallons	3020-05 C	1	149.00	149.00	A	35,000 GALLON NOMINAL (35,184 GALLON GAUGE) INSULATED STAINLESS STEEL WINE STORAGE TANK (TANK 319) WITH PRESSURE/VACUUM VALVE
N-1237-663-0	35,184 gallons	3020-05 C	1	149.00	149.00	A	35,000 GALLON NOMINAL (35,184 GALLON GAUGE) INSULATED STAINLESS STEEL WINE STORAGE TANK (TANK 320) WITH PRESSURE/VACUUM VALVE
N-1237-664-0	35,184 gallons	3020-05 C	1	149.00	149.00	A	35,000 GALLON NOMINAL (35,184 GALLON GAUGE) INSULATED STAINLESS STEEL WINE STORAGE TANK (TANK 321) WITH PRESSURE/VACUUM VALVE
N-1237-665-0	35,184 gallons	3020-05 C	1	149.00	149.00	A	35,000 GALLON NOMINAL (35,184 GALLON GAUGE) INSULATED STAINLESS STEEL WINE STORAGE TANK (TANK 322) WITH PRESSURE/VACUUM VALVE

Detailed Facility Report

For Facility=1237 and excluding Deleted Permits

Sorted by Facility Name and Permit Number

PERMIT NUMBER	FEE DESCRIPTION	FEE RULE	QTY	FEE AMOUNT	FEE TOTAL	STATUS	PERMIT	EQUIPMENT DESCRIPTION
N-1237-666-0	35,184 gallons	3020-05 C	1	149.00	149.00	A		35,000 GALLON NOMINAL (35,184 GALLON GAUGE) INSULATED STAINLESS STEEL WINE STORAGE TANK (TANK 323) WITH PRESSURE/VACUUM VALVE
N-1237-667-0	35,184 gallons	3020-05 C	1	149.00	149.00	A		35,000 GALLON NOMINAL (35,184 GALLON GAUGE) INSULATED STAINLESS STEEL WINE STORAGE TANK (TANK 324) WITH PRESSURE/VACUUM VALVE
N-1237-668-0	35,184 gallons	3020-05 C	1	149.00	149.00	A		35,000 GALLON NOMINAL (35,184 GALLON GAUGE) INSULATED STAINLESS STEEL WINE STORAGE TANK (TANK 325) WITH PRESSURE/VACUUM VALVE
N-1237-669-0	35,184 gallons	3020-05 C	1	149.00	149.00	A		35,000 GALLON NOMINAL (35,184 GALLON GAUGE) INSULATED STAINLESS STEEL WINE STORAGE TANK (TANK 326) WITH PRESSURE/VACUUM VALVE
N-1237-670-0	56,113 gallons	3020-05 D	1	203.00	203.00	A		56,000 GALLON NOMINAL (56,113 GALLON GAUGE) STAINLESS STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 425)
N-1237-671-0	56,113 gallons	3020-05 D	1	203.00	203.00	A		56,000 GALLON NOMINAL (56,113 GALLON GAUGE) STAINLESS STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 426)
N-1237-672-0	56,113 gallons	3020-05 D	1	203.00	203.00	A		56,000 GALLON NOMINAL (56,113 GALLON GAUGE) STAINLESS STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 427)
N-1237-673-0	56,113 gallons	3020-05 D	1	203.00	203.00	A		56,000 GALLON NOMINAL (56,113 GALLON GAUGE) STAINLESS STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 428)
N-1237-674-0	56,113 gallons	3020-05 D	1	203.00	203.00	A		56,000 GALLON NOMINAL (56,113 GALLON GAUGE) STAINLESS STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 429)
N-1237-675-0	56,113 gallons	3020-05 D	1	203.00	203.00	A		56,000 GALLON NOMINAL (56,113 GALLON GAUGE) STAINLESS STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 430)
N-1237-676-0	56,113 gallons	3020-05 D	1	203.00	203.00	A		56,000 GALLON NOMINAL (56,113 GALLON GAUGE) STAINLESS STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 431)
N-1237-677-0	56,113 gallons	3020-05 D	1	203.00	203.00	A		56,000 GALLON NOMINAL (56,113 GALLON GAUGE) STAINLESS STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 432)
N-1237-678-0	56,113 gallons	3020-05 D	1	203.00	203.00	A		56,000 GALLON NOMINAL (56,113 GALLON GAUGE) STAINLESS STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 433)
N-1237-679-0	56,113 gallons	3020-05 D	1	203.00	203.00	A		56,000 GALLON NOMINAL (56,113 GALLON GAUGE) STAINLESS STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 434)
N-1237-680-0	56,113 gallons	3020-05 D	1	203.00	203.00	A		56,000 GALLON NOMINAL (56,113 GALLON GAUGE) STAINLESS STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 435)
N-1237-681-0	56,113 gallons	3020-05 D	1	203.00	203.00	A		56,000 GALLON NOMINAL (56,113 GALLON GAUGE) STAINLESS STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 436)
N-1237-682-0	56,113 gallons	3020-05 D	1	203.00	203.00	A		56,000 GALLON NOMINAL (56,113 GALLON GAUGE) STAINLESS STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 437)

Detailed Facility Report

For Facility=1237 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-1237-683-0	56,113 gallons	3020-05 D	1	203.00	203.00	A	56,000 GALLON NOMINAL (56,113 GALLON GAUGE) STAINLESS STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 438)
N-1237-684-0	56,113 gallons	3020-05 D	1	203.00	203.00	A	56,000 GALLON NOMINAL (56,113 GALLON GAUGE) STAINLESS STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 439)
N-1237-685-0	56,113 gallons	3020-05 D	1	203.00	203.00	A	56,000 GALLON NOMINAL (56,113 GALLON GAUGE) STAINLESS STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 440)
N-1237-686-0	56,113 gallons	3020-05 D	1	203.00	203.00	A	56,000 GALLON NOMINAL (56,113 GALLON GAUGE) STAINLESS STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 441)
N-1237-687-0	56,113 gallons	3020-05 D	1	203.00	203.00	A	56,000 GALLON NOMINAL (56,113 GALLON GAUGE) STAINLESS STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 442)
N-1237-688-0	56,113 gallons	3020-05 D	1	203.00	203.00	A	56,000 GALLON NOMINAL (56,113 GALLON GAUGE) STAINLESS STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 443)
N-1237-689-0	56,113 gallons	3020-05 D	1	203.00	203.00	A	56,000 GALLON NOMINAL (56,113 GALLON GAUGE) STAINLESS STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 444)
N-1237-690-0	56,113 gallons	3020-05 D	1	203.00	203.00	A	56,000 GALLON NOMINAL (56,113 GALLON GAUGE) STAINLESS STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 445)
N-1237-691-0	56,113 gallons	3020-05 D	1	203.00	203.00	A	56,000 GALLON NOMINAL (56,113 GALLON GAUGE) STAINLESS STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 446)
N-1237-692-0	56,113 gallons	3020-05 D	1	203.00	203.00	A	56,000 GALLON NOMINAL (56,113 GALLON GAUGE) STAINLESS STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 447)
N-1237-693-0	56,113 gallons	3020-05 D	1	203.00	203.00	A	56,000 GALLON NOMINAL (56,113 GALLON GAUGE) STAINLESS STEEL RED AND WHITE WINE FERMENTATION TANK (TANK 448)
N-1237-694-0	Miscellaneous	3020-06	1	116.00	116.00	A	GREEN WASTE ORGANIC MATERIAL RECEIVING, STORAGE, AND MIXING OPERATION
N-1237-695-0	Miscellaneous	3020-06	1	116.00	116.00	A	OPEN WINDROW ACTIVE AND CURING PHASE GREEN WASTE COMPOSTING OPERATION
N-1237-696-0	Miscellaneous	3020-06	1	116.00	116.00	A	FINISHED COMPOST STORAGE AND LOAD OUT OPERATION
N-1237-701-2	353,996 gallons	3020-05 E	1	270.00	270.00	A	350,000 GALLON NOMINAL (353,996 GALLON GAUGE) INSULATED STAINLESS STEEL WINE STORAGE TANK (TANK 3217) WITH PRESSURE/VACUUM VALVE
N-1237-702-2	355,941 gallons	3020-05 E	1	270.00	270.00	A	350,000 GALLON NOMINAL (355,941 GALLON GAUGE) INSULATED STAINLESS STEEL WINE STORAGE TANK (TANK 3218) WITH PRESSURE/VACUUM VALVE
N-1237-705-2	356,642 gallons	3020-05 E	1	270.00	270.00	A	350,000 GALLON NOMINAL (356,642 GALLON GAUGE) INSULATED STAINLESS STEEL WINE STORAGE TANK (TANK 3221) WITH PRESSURE/VACUUM VALVE

Detailed Facility Report

For Facility=1237 and excluding Deleted Permits

Sorted by Facility Name and Permit Number

PERMIT NUMBER	FEE DESCRIPTION	FEE RULE	QTY	FEE AMOUNT	FEE TOTAL	STATUS	EQUIPMENT DESCRIPTION
N-1237-706-2	356,435 gallons	3020-05 E	1	270.00	270.00	A	350,000 GALLON NOMINAL (356,435 GALLON GAUGE) INSULATED STAINLESS STEEL WINE STORAGE TANK (TANK 3222) WITH PRESSURE/VACUUM VALVE
N-1237-709-2	646,626 gallons	3020-05 F	1	330.00	330.00	A	629,000 GALLON NOMINAL (646,626 GALLON GAUGE) INSULATED STAINLESS STEEL WINE STORAGE TANK (TANK 6201) WITH PRESSURE/VACUUM VALVE
N-1237-710-2	646,295 gallons	3020-05 F	1	330.00	330.00	A	629,000 GALLON NOMINAL (646,295 GALLON GAUGE) INSULATED STAINLESS STEEL WINE STORAGE TANK (TANK 6202) WITH PRESSURE/VACUUM VALVE
N-1237-750-1	1,701 Gallons	3020-05 A	1	83.00	83.00	A	1,720 GALLON NOMINAL (1,701 GALLON GAUGE) INSULATED STAINLESS STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK F701) WITH PRESSURE/VACUUM VALVE
N-1237-751-1	1,701 Gallons	3020-05 A	1	83.00	83.00	A	1,720 GALLON NOMINAL (1,701 GALLON GAUGE) INSULATED STAINLESS STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK F702) WITH PRESSURE/VACUUM VALVE
N-1237-752-1	1,701 Gallons	3020-05 A	1	83.00	83.00	A	1,720 GALLON NOMINAL (1,701 GALLON GAUGE) INSULATED STAINLESS STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK F703) WITH PRESSURE/VACUUM VALVE
N-1237-753-1	1,701 Gallons	3020-05 A	1	83.00	83.00	A	1,720 GALLON NOMINAL (1,701 GALLON GAUGE) INSULATED STAINLESS STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK F704) WITH PRESSURE/VACUUM VALVE
N-1237-754-1	1,788 Gallons	3020-05 A	1	83.00	83.00	A	1,720 GALLON NOMINAL (1,788 GALLON GAUGE) INSULATED STAINLESS STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK F705) WITH PRESSURE/VACUUM VALVE
N-1237-755-1	1,788 Gallons	3020-05 A	1	83.00	83.00	A	1,720 GALLON NOMINAL (1,788 GAUGE) INSULATED STAINLESS STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK F706) WITH PRESSURE/VACUUM
N-1237-756-1	1,788 Gallons	3020-05 A	1	83.00	83.00	A	1,720 GALLON NOMINAL (1,788 GALLON GAUGE) INSULATED STAINLESS STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK F707) WITH PRESSURE/VACUUM VALVE
N-1237-757-1	1,788 Gallons	3020-05 A	1	83.00	83.00	A	1,720 GALLON NOMINAL (1,788 GALLON GAUGE) INSULATED STAINLESS STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK F708) WITH PRESSURE/VACUUM VALVE
N-1237-758-1	1,788 Gallons	3020-05 A	1	83.00	83.00	A	1,720 GALLON NOMINAL (1,788 GALLON GAUGE) INSULATED STAINLESS STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK F709) WITH PRESSURE/VACUUM VALVE
N-1237-759-1	1,788 Gallons	3020-05 A	1	83.00	83.00	A	1,720 GALLON NOMINAL (1,788 GAUGE) INSULATED STAINLESS STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK F710) WITH PRESSURE/VACUUM VALVE
N-1237-760-1	1,788 Gallons	3020-05 A	1	83.00	83.00	A	1,720 GALLON NOMINAL (1,788 GALLON GAUGE) INSULATED STAINLESS STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK F711) WITH PRESSURE/VACUUM VALVE

Detailed Facility Report

For Facility=1237 and excluding Deleted Permits

Sorted by Facility Name and Permit Number

PERMIT NUMBER	FEE DESCRIPTION	FEE RULE	QTY	FEE AMOUNT	FEE TOTAL	STATUS	EQUIPMENT DESCRIPTION
N-1237-761-1	1,788 Gallons	3020-05 A	1	83.00	83.00	A	1,720 GALLON NOMINAL (1,788 GALLON GAUGE) INSULATED STAINLESS STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK F712) WITH PRESSURE/VACUUM VALVE
N-1237-763-1	40 hp	3020-01 B	1	129.00	129.00	A	GRAPE POMACE AND WINE SOLIDS DRYING OPERATION CONSISTING OF ENCLOSED RECEIVING AND DISCHARGE SCREW CONVEYORS AND ECO-TEC GERMANY DRYER SERVED BY AN AAF INTERNATIONAL OPTIFLO 4RC32 DUST COLLECTOR
N-1237-781-1	1 hp	3020-01 A	1	97.00	97.00	A	CARBON DELIVERY SYSTEM "A" CONSISTING OF ONE CARBON BATCHING HOLDING HOPPER SERVED BY A DYNAMIC AIR DUST COLLECTOR, AND ONE PERMIT EXEMPT 220 GALLON CARBON AND WINE MIX TANK (STORAGE OF ORGANIC MATERIAL WITH A CAPACITY OF 250 GALLONS OR LESS WHERE THE ACTUAL STORAGE TEMPERATURE DOES NOT EXCEED 150 F)
N-1237-782-1	1 hp	3020-01 A	1	97.00	97.00	A	CARBON DELIVERY SYSTEM "B" CONSISTING OF ONE CARBON BATCHING HOLDING HOPPER SERVED BY A DYNAMIC AIR DUST COLLECTOR, AND ONE PERMIT EXEMPT 220 GALLON CARBON AND WINE MIX TANK (STORAGE OF ORGANIC MATERIAL WITH A CAPACITY OF 250 GALLONS OR LESS WHERE THE ACTUAL STORAGE TEMPERATURE DOES NOT EXCEED 150 F)

Number of Facilities Reported: 1