From: "Julie Larson" <julie@julielepla.com>
To: <aolson@waterboards.ca.gov>
CC: <senator.wolk@senate.ca.gov>, "'Dan Hinrichs'" <dandjh@hughes.net>
Date: 8/27/2009 8:05 PM
Subject: Comments on Tentative Waiver for Waste Discharge

Hello Ms. Olson:

I am writing to comment on the proposed California Code of Regulations, Title, 23, Division. Chapter 9. Waste Discharge Reports and Requirements waiver that is under consideration.

I own a very small winery in Vacaville, California. The winery opened in 2006 and I worked with Dan Hinrichs to get the original waiver. At the time of the application it occurred to me that I was required to submit a waiver for something that I would not have to address should I have remained a home winemaker. As you know home wine makers are allowed to produce up to 200 gallons of wine. At my winery I expected to produce 80-100 cases per year which equates to 192-240 gallons. Actually, I produced 190 gallons in 2006, 213 gallons in 2007 and 121 gallons in 2008. This year I expect to produce no more than 180 gallons. That is an average of 176 gallons each year, well below the 200 gallon maximum for home winemakers not requiring a permit or waiver of any kind.

With this small, dare I say miniscule production also comes waste that is a fraction of 120,000 gallons allowed food processors including wineries with this waiver. Last weekend I harvested and crushed about 1300 pounds of grapes. I have another approximately 1000 pounds to harvest this weekend. Knowing that I was going to write to you, I kept track of the amount of waste water that I used. This included water used for rinsing which according to the documentation does not need to be included. Over the course of the day, I used about 140 gallons of water and discarded about the equivalent of 30 gallons of stems in the pasture where they were eaten by the horses and sheep.

If I over-project my water waste for the coming year, this is what I would estimate.

Event	Water/G	Solids/G	Notes
Crush	300	50 – Stems	Includes rinse water
Press	200	60 – Pomace	Includes rinse water, pomace to be composted and spread over the vineyard.
Racking x 3	600	20 – Lees	Includes rinse water
Miscellaneous	400		Includes rinse water
Total	**1,500**	**130**	

With 120,000 gallons allowed under the waiver, I am wasting a fraction of that, about 1.25% of the allowed amount.

My last comment is that the increasing the fee to the proposed $1200 is a hardship for me and my winery. My production is low, my use of water and production of waste is minimal and my net revenue is highly impacted by this increase in fees. I will be forced to re-think my ability to continue as a winery and perhaps revert to the home winemaking status where my only constraint would be the limitation of the gallons produced.

For all of the above reasons, I am fervently asking you to consider a minimum waste water production where the waiver fee is not required. I understand the importance of complying with regulations and reporting to the Board and would happily comply as I have consistently done so since my waiver was granted in 2006.

Thank you for your consideration.

Julie Larson

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cc: Noreen Evans, 7th Assembly District, California State Assembly