

Summary of Comments

Winery Ordinance Update Community Meeting #2 – Food Service

December 13, 2012 11:00 AM – 1:00 PM
Santa Ynez Valley Marriott
555 McMurray Rd
Buellton, CA

Dear Interested Persons,

Below is a summary of the public comments received during the Winery Ordinance Update community meeting held on December 13, 2012. Thank you to everyone that participated, your comments will be considered as we move through the process. The comments were either sent by email, written on a comment card, or spoken at the meeting. Please keep in mind the following as you read through the comments:

- Some of the comments pertain to more than one category. If you do not see your comment in one category, look in the other categories.
- If a comment was made more than once, it may have been recorded only once.
- All comments are weighted equally regardless of who made the comment or how the comment was made (email, comment card, or spoken).
- When necessary, comments were edited for grammar, punctuation, brevity, etc. but the original intent of the comment was retained.
- The comments are opinions expressed by the citizens and do not necessarily reflect County positions or policies.

Comments are organized into the following questions:

- Why is food service important to a winery?
- What level of food service is appropriate for rural lands?
- How can we balance the need for food service with maintaining the principal use of the land for agricultural?

Comments that pertain to food service but do not fit into the above categories were included under “Other comments”.

Why is food service important to a winery?

1. Adding food to the wine experience gives greater appreciation for the nuances of food and wine pairing, extends visits, and absorbs the alcohol.
2. Wine is food, while the wine culture in the US is still young, in many other countries it is treated as a food product.
3. Wine is meant to be paired with food, unlike other hard alcohol drinks.
4. There is a greater need to serve food to guests as the County continues to issue more and more Tasting Room licenses to pour more wine.

5. Wineries need to be able to serve food to give guests some form of food to prevent them from becoming intoxicated.
6. Not allowing food service exposes wineries to more potential lawsuits.
7. There is an educational aspect- learning how to pair food to wine.
8. Food service is part of an economic experience. People spend more money if they spend more time there.
9. Food service supports local restaurants, caterers, and markets.
10. Food service is part of a responsible tasting room.
11. Wineries raise money for organizations- food at wineries is a big piece of that.
12. Vineyards need to be able to change with the times.
13. Food slows down the experiences and helps people to digest so that they don't hit the road under the influence.
14. Agriculture needs wine and food service to survive.
15. The primary effect of food with alcohol is to simply delay the absorption of alcohol into the bloodstream, and it only has a modest effect on resulting blood alcohol levels.
16. Serving food with wine enhances the experience.
17. Marry the concept of food with wine in a tasting room.
18. Food service is important to winemaker dinners, non-profit charitable events, educational promotional events, cooking classes, weddings, and public gatherings.

What level of food service is appropriate for rural lands?

19. Adding food service will only add another layer of bureaucracy to the ordinance and further complicate matters by adding food and safety issues.
20. Food service adds additional visitor traffic, noise, and commercial delivery trucks to rural neighborhoods.
21. Restaurants should only be within designated commercial areas.
22. Changing zoning to allow commercial restaurants at wineries will hurt businesses in Los Olivos and Santa Ynez.
23. Food service need not be offered in tasting rooms. Crackers and water should suffice.
24. Cooking schools and restaurants are not comparable with agricultural zoning.
25. Food service is not appropriate on property zoned agriculture.
26. "Food pairings" goes beyond tasting and enters the realm of a restaurant, which is a commercial venture that does not belong on agriculturally zoned land.
27. What local wineries are proposing is not "food pairing," but selling additional for-profit product and service in their wine tasting rooms.
28. The Santa Barbara County Land Use and Development Code states that "No urban development should be permitted beyond boundaries of land designated for urban uses. The resulting concentration or urbanization not only will avoid costly scattered development, but also will help minimize energy usage and impacts on air quality".
29. The Williamson Act states, "...agricultural operations are often hindered or impaired by uses which increase the density of the permanent or temporary human population or the agricultural

area. Restaurants and cafes should not be found as a conforming use on tax-subsidized Williamson Act properties”.

30. No one will go into towns or cities to eat if food is served at the winery.
31. No food preparation on site and no commercial kitchens should be allowed.
32. Cooking classes are prohibited.
33. The sale of food or grocery items should be prohibited.
34. The single most common sense way to address the concern of drunk driving from tasting rooms is to allow these businesses to offer food to patrons.
35. The phrase, “product that reflect or enhance the character or theme of the winery,” should be tossed from the LUDC as it opens the door for any products to be sold in Tasting Rooms.
36. Explicitly state in the ordinance that meal service, even catered meal service, is not allowed.
37. Don’t allow full service meals at private wine club events.
38. Food service should address sales of food as well as offerings.
39. Cooking classes should be okay.
40. Staff needs clarity on how to process winery applications as they relate to food service
41. The existing ordinance is relatively silent on the issue of food service.
42. If food equates to a kitchen, then the kitchen will evolve to a restaurant, and having a restaurant at each winery will result in an environmental disaster.
43. Food in tasting rooms will not compete with restaurants.
44. No further restrictions- picnic should be okay.

How can we balance the need for food service with maintaining the principal use of the land for agricultural?

45. There is no need for food service, it should be limited to crackers or boxed lunches prepared off premise.
46. Napa County said ‘no’ to including food service as part of expanding their visitor privileges.
47. A middle ground of only serving crackers, bread, and appetizer portions.
48. Allow two ounces of food per person maximum.
49. Food must be made off-site and catered to the winery for no additional remunerations to the customer.
50. Allow full service meals limited to major events, and catered only.
51. Serving food is compatible agricultural production and enhances the economic viability of a farm.
52. Food service only at special events.
53. Base tiers on parcel/building size.
54. Require a percentage of the food to be purchased from local sources.
55. Food service is ok as long as food is not primary.
56. Consider the time of day when deciding upon food service allowances.
57. Keep food served from local sources only.
58. There are already food trucks on wineries.
59. Food preparation should be based on the number of people and frequency of use of the winery.
60. Food service should be associated with square footage of the winery.
61. Food service will bring negative impacts to neighbors.

Other comments

62. Zoning regulations are out dated as they were written when this was not wine country.
63. It is not the responsibility of the government or the public to ensure that success of a private, for profit economic venture.
64. Look to Napa as an example.
65. Penalties for the violation should be applied on a graduated basis.
66. SB County has and should continue to create and maintain a “destination center” to bring tourists to the area and continue to grow the wine industry.
67. The wine industry is the only growth industry in the County - don't hamper its growth.
68. Different California Codes have different food regulations.
69. Don't lose the primary purpose of the winery,
70. This is an opportunity to clarify ambiguity relating to food service.
71. Competition is a good thing.
72. Wine philanthropy is a huge component; it provides the infrastructure to meet.
73. Impacts to neighborhoods need to be understood.

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