



**ONE RISK GROUP, LLC**  
*One Risk Management  
 And Insurance Services, LLC*

5976 W. Las Positas Blvd.  
 Suite 100  
 Pleasanton, CA 94588-8588

Phone: 925-226-7350  
 Toll Free: 877-740-7350  
 Fax: 925-226-7380

**Insurance unlike anyone.**  
 www.oneriskgroup.com  
 License No: 0G66614

## Winery Supplemental Application

### GENERAL OPERATIONS (THIS SECTION APPLIES FOR ALL LOCATIONS)

APPLICANT NAME	DATE
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TOTAL ACREAGE:  
 VINEYARDS: \_\_\_\_\_ OWNED: \_\_\_\_\_ LEASED: \_\_\_\_\_

ANNUAL PRODUCTION OF WINE PRODUCED  
 GALLONS: \_\_\_\_\_ # OF CASES: \_\_\_\_\_

ANNUAL SALES REVENUE  
 WINE: \$ \_\_\_\_\_ ALL OTHER: \$ \_\_\_\_\_

	YES	NO
Are there any winery special events held on site? (If Yes, how many: _____)	<input type="checkbox"/>	<input type="checkbox"/>
Does the winery have wedding events? (If Yes, how many: _____) [See Next Page - Winery Special Events for description of what is a special event for determining how many.]	<input type="checkbox"/>	<input type="checkbox"/>
Does the applicant require and retain evidence of at least \$1 Million General Liability insurance for third party use of the winery facility for special events such as meetings, lunches, dinners, or weddings?	<input type="checkbox"/>	<input type="checkbox"/>
Does the applicant conduct tours of the winery? If Yes, are the tours escorted?	<input type="checkbox"/>	<input type="checkbox"/>
Does the applicant provide on premises transportation to the general public (trams, hay wagons, etc.)?	<input type="checkbox"/>	<input type="checkbox"/>
Does the applicant have a written quality control program and testing at each stage in the wine making process?	<input type="checkbox"/>	<input type="checkbox"/>
Does the applicant have a program to comply with any and all Federal and/or State labeling regulations?	<input type="checkbox"/>	<input type="checkbox"/>
Are employees trained in all pertinent safety protocols (i.e.: chemical handling, tank cleaning, mobile equipment)?	<input type="checkbox"/>	<input type="checkbox"/>
Are all Tasting Room servers certified in a formal alcohol training course (e.g. TIPS, TAM, RAMP, BEST, etc.)?	<input type="checkbox"/>	<input type="checkbox"/>
In addition to use of a certified alcohol training course, does applicant have a written policy for serving alcohol? If Yes, does management review this written policy with Tasting Room servers on a regular basis?	<input type="checkbox"/>	<input type="checkbox"/>
Has the applicant had any reported liquor liability claims or notification of potential liquor liability claims in the past 5 years? (If yes, please attach a complete description any or all such claims)	<input type="checkbox"/>	<input type="checkbox"/>
Has the applicant ever been cancelled, non-renewed or denied coverage for liquor liability?	<input type="checkbox"/>	<input type="checkbox"/>
Has the applicant ever been fined, cited or criminally charged in connection with improper serving of alcohol?	<input type="checkbox"/>	<input type="checkbox"/>
Does the applicant use pesticides, herbicides, and/or fertilizers? If Yes, describe:	<input type="checkbox"/>	<input type="checkbox"/>
Does the applicant have an EPA program in place for pesticide, herbicide and/or fertilizer application activities?	<input type="checkbox"/>	<input type="checkbox"/>
Are pesticides, herbicides, and/or fertilizers applied by a licensed applicator?	<input type="checkbox"/>	<input type="checkbox"/>
Do you deliver your goods to distributors, other wineries, or customers using your own trucks?	<input type="checkbox"/>	<input type="checkbox"/>
Do any employees use their personal auto for business purposes one or more times per week? If yes, please attach complete driver information (driver names and driver license numbers)	<input type="checkbox"/>	<input type="checkbox"/>
Do you provide employee housing? Where?	<input type="checkbox"/>	<input type="checkbox"/>
Do you transport any of your employees? If yes, attach a description of the modes of transportation you provide including any buses or vans over 7 passengers.	<input type="checkbox"/>	<input type="checkbox"/>
Do off-site storage providers provide applicant with quarterly inventory reports of their wine products (Feb, May, Aug, Nov)? (Inventory Reports must include the total number of cases and/or barrels stored in each separate building)	<input type="checkbox"/>	<input type="checkbox"/>
Does the applicant require off-site storage operators to provide physical inventory reconciliations at least annually?	<input type="checkbox"/>	<input type="checkbox"/>
Does the applicant require evidence of insurance, indemnification and hold harmless agreements from all service providers?	<input type="checkbox"/>	<input type="checkbox"/>
Do you routinely take property of others into your Care, Custody, and Control? If Yes, please provide a sample copy of your required contract. If you do not require a contract, please so advise.	<input type="checkbox"/>	<input type="checkbox"/>

## Addendum - Winery Special Events

### Special Events Include:

- On site special events only
- Weddings - all sizes
- Winery Supplemental Questionnaire
- Regional or appellation events, such as "Barrel Tasting Weekends", "Passport Weekend", "April in Carneros" etc. (for purposes of number of events, these are per event, not per day)
- Concerts including all day music festivals
- Other music events if over 50 persons in attendance
- Club Member release parties
- Events such as "Dinner with the Winemaker" if over 50 persons in attendance
- Special tasting events open to club members or general public
- Open house events

*NOTE: Every single event counts as one Event except the Regional Events which are per event, not per day.*

### Special Events Do Not Include:

- Small winery lunches, dinners, or meetings/conferences where facility is rented to a third party (i.e. corporation, individual, non profit organization)
- Small evening jazz, or other music events if under 50 persons in attendance
- Art shows or festivals
- Special Events not held at the winery facility such as an event at a park or a restaurant where the winery is pouring wine

**LOCATION SPECIFIC** (COMPLETE THIS SECTION FOR EACH LOCATION SCHEDULED)

LOCATION # \_\_\_\_ OF \_\_\_\_

WHAT IS THE PREDOMINATE OCCUPANCY FOR THIS LOCATION?

WINERY: \_\_\_\_\_ WINE STORAGE: \_\_\_\_\_

WHAT QUANTITY OF WINE PRODUCT EXISTS OR IS STORED AT THIS LOCATION?

AVERAGE # OF CASES: \_\_\_\_\_ AVERAGE # OF BARRELS: \_\_\_\_\_  
MAXIMUM (PEAK) # OF CASES: \_\_\_\_\_ MAXIMUM (PEAK) # OF BARRELS: \_\_\_\_\_  
AVERAGE VALUE PER CASE: \_\_\_\_\_ AVERAGE VALUE PER BARREL: \_\_\_\_\_

ANNUAL SALES REVENUE

WINE: \$ \_\_\_\_\_ ALL OTHER: \$ \_\_\_\_\_

- |   |                          |                          |
|---|--------------------------|--------------------------|
| Does this location have a Restaurant on premises? If Yes, complete a separate Restaurant Questionnaire. | YES                      | NO                       |
|   | <input type="checkbox"/> | <input type="checkbox"/> |
| Does this location have lodging (Inn or B & B) on the premises?   | <input type="checkbox"/> | <input type="checkbox"/> |
| Does the applicant perform work for others at this location? If Yes, answer the following               | <input type="checkbox"/> | <input type="checkbox"/> |

**YES NO**

- Vineyard Management for Others, \_\_\_\_\_% of revenue
- Custom Crushing, \_\_\_\_\_% of revenue
- Wine Making for Others, \_\_\_\_\_% of revenue \_\_\_\_\_ # of Gallons
- Storing Wine Products for Others \_\_\_\_\_ # of Cases \_\_\_\_\_ # of barrels – If Yes

- YES NO**
- Vineyard Management for Others \_\_\_\_\_% of Revenue
  - Custom Crushing, \_\_\_\_\_% of Revenue
  - Wine Making for Others, \_\_\_\_\_% of Revenue \_\_\_\_\_# of Gallons
  - Storing Wine Products for Others, \_\_\_\_\_# of Cases \_\_\_\_\_ # of Barrels

**YES NO**

- Does this building have exposed plastic foam insulation? If Yes, please answer the following questions:  
Type:  Foil Panels  Spray-On Polystyrene  Other: \_\_\_\_\_  
Quantity:  On Walls  On Ceilings  Both Walls & Ceilings  Other: \_\_\_\_\_

**YES NO**

- Does this location utilize refrigeration equipment? If Yes, please check which of the following characteristics apply:  
Refrigerant:  Ammonia  Glycol  Group 1  Other: \_\_\_\_\_  Unknown  
Compressor:  Separated from production or storage  Open to production or storage  Unknown  
Back Up:  Standby power system  No standby power system  Unknown  
Reliability:  Inspection and Servicing:  Annually  Semi-Annually  Unknown

Please check all that apply to this location:

- Burglar Alarm - Local  Fire Alarm - Local  Fire Door Protected – Building Divisions
- Burglar Alarm – Central Station  Fire Alarm – Central Station

**YES NO**

- Location is in a Public Protection Class (PPC) 8 through 10. If Yes, please check which of the following characteristics apply:
  - Private water supply (tower, pond, reservoir, lake or well) - on-site with Fire Department connection
  - On-Site Fire Pump - please attach description of fire pump and source of water supply
  - Fire Sprinkler System - please attach description of system design and source of water supply
  - Nearby pond, reservoir, lake, or well on-site without Fire Department connection
  - Paid or Volunteer Fire Department Engine response with on-board water
  - Multiple fire extinguishers - rechargeable and inspected annually by an independent fire protection contractor
  - Multiple ingress / egress access roads to the premises
  - Brush control and fire break at least 100 feet around any structure. If less than 100 feet, what distance: \_\_\_\_ ft.

**YES NO**

- Does the application require a special valuation for harvested grapes, library wines or staged released wines? If yes, please attach a schedule of values, including varietals and vintage, to this application

NAME: \_\_\_\_\_ TITLE: \_\_\_\_\_ DATE: \_\_\_\_\_