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Via Email: planning@chathamnewyork.us

May 6, 2020

Town of Chatham Planning Board,
PB Clerk: Erin Reis
Chairperson: Gabriella Sperry
488 State Route 295
Chatham, NY 12037

**Re: Response to Planning Board Questionnaire
Silver Brothers Farm Distillery – Town of Chatham
Taconic #: 20015**

Dear Planning Board,

Please find enclosed updated Site Plan Drawings, Floor Plan of Barn 1, Project Narrative, Photo Summary, Traffic Study, CLC Letter, and Fire Code Summary in regards to your preliminary comments/questions dated April 8, 2020 and additional comments received at your site visit regarding the Silver Brothers Farm Distillery project located at 155 Shaker Museum Road in the Town of Chatham. The following provides response to your comments/ questions:

180-17. Site Plan Review: 180-17.C.(3),(4), and (6)

1) {3} *The proposed use and layout will be of such a nature that it will not increase vehicular traffic or pedestrian traffic hazards in the area involved ...*

What are the expected traffic numbers? Is an increase in traffic expected? Deliveries? Employees? Patrons? Are any traffic impacts expected from the project?

- Please see the attached Traffic Review by Taconic Engineering, DPC, Dated May 6, 2020.

2) {4} *Signs shall be in accordance with the regulations of this chapter ...*

Are there any proposed signs? If so, please provide a documentation detailing the proposed sign(s).

- The existing sign at the entrance of the driveway is proposed to be replaced and be in compliance with sign regulations of the zoning code. There is potential for two (2) smaller signs, approximately 12" x 24", for guest parking and tasting room entry. Details of the signs are yet to be determined but will be similar in size and style. See Photo 19 of Photo Summary Attached.

3) {5} *Outdoor lighting shall be in accordance with this chapter.*

Please identify any proposed lighting and associated cut sheets. Please identify location and height on the site plan.

- There is no proposed additional lighting for the project. The project will use existing lighting on site. Existing lighting for project area Barn 1, 2, 3, and 4 are shown in Photo Summary attached, Photos 1-12, and 16.

Site Plan Review Checklist

1) A reference to the current landowner (name and address) should be made on the site plan.

- Current landowner (J. Thomas Clark, 99 Shaker Museum Rd. Old Chatham, NY 12136) has been added to the title sheet, C100.

2) Please provide the source of the contour information

- The existing contours on the site plan was generated from digital elevation model. Under Notes on C101 and C102, Note 2 includes the statement, "TOPOGRAPHIC DATA GENERATED FROM DIGITAL ELEVATION MODEL (LIDAR)."

3) The application references a proposed public water supply permitted through CCDOH.

a) Will the existing wells be utilized as the water source? Is the capacity of the existing wells sufficient to meet the demand of the project?

- There are currently two (2) wells to the southwest of Barn 1 as shown on the site plan that serves Barn 1 and Barn 3. These two wells will continue to be used as the water source for the proposed project and a public water supply will be established and permitted through CCDOH. The northern most well serves Barn 1 with a yield of +50 gpm. The southernmost well serves Barn 3 with a yield of 30 gpm. The capacity of the existing wells has sufficient amount of water to meet the demands of the project.

b) What is the anticipated water usage for the Farm Distillery/Tasting Room/Office?

- The anticipated water usage for the Farm Distillery/Tasting Room/Office is +/- 3,000 gpd.

c) Please provide correspondence from CCDOH speaking to the permitting of the public water supply.

- Any relevant correspondence with CCDOH pertaining to the public water supply will be forwarded to Chatham Planning Board for your files.

4) The application references a proposed onsite wastewater treatment system for the distillery and tasting room.

a) Please provide a narrative on the type of proposed wastewater treatment system, including its operations, treatment process, flow rates, discharge quality, chemical use, sludge removal and disposal. Please

TE #: 20015

provide any applicable site plan details for this system including location of utility lines, parking, loading areas, lighting, etc.

- The proposed wastewater treatment system for the distillery and tasting room will be subsurface discharge. The tasting room sanitary waste will be separated from the distillery waste. The design flow for the tasting room is 300 gpd. This is based on 20 gallons per day per seat with the tasting room having 15 seats. The distillery wastewater will be routed through a water treatment plant consisting of but not limited to an equalization tank and two (2) bioreactor silos. The distillery absorption field and size of system components is based on a design flow of 3,000 gpd. Discharge limits for the distillery wastewater will be set by the MYSDEC WW SPDES permit. The spent grain from the distillery process will be side streamed and used for cattle feed at local farms. A copy of the wastewater treatment plans will be forwarded to the PB once approved by the DEC and CCDOH.

b) What is the estimated design flow for the distillery/tasting room/office and associated proposed onsite wastewater treatment system? Estimated waste strengths?

- The estimated design flow for the distillery/tasting room/office and associated proposed onsite wastewater treatment system is 3,000 gpd within a five (5) year period. A water treatment plant is proposed to treat the waste from the distillery. The NYSDEC SPDES Permit will dictate the maximum waste strengths that the distillery must meet for subsurface discharge.

c) At some point in the review process, the Board will ask the applicant to provide correspondence from the appropriate regulating authority speaking to the permitting of the wastewater treatment system.

- Any relevant correspondence with CCDOH and NYSDEC pertaining to the wastewater treatment system will be forwarded to Chatham Planning Board for your files.

5) The site plan details a sanitary sewer line (Note this appears to be an outfall line) discharging to the Kinderhook Creek, NYSDEC Class C, C(T) stream and references a DEC WW SP DES Permit in EAF.

a) Please provide correspondence from NYSDEC speaking to the permitting of the outfall and surface discharge. These permit applications should be submitted to the Planning Board.

- After consulting with NYSDEC on the wastewater treatment system for the proposed project, it was determined that the preferred method is to discharge to a subsurface wastewater system. Subsurface discharge will still require a NYSDEC WW SPDES Permit. All relevant correspondence with CCDOH and NYSDEC pertaining to the wastewater treatment system will be forwarded to Chatham Planning Board for your files.

b) Is a stream disturbance permit required from NYSDEC for installation of the outfall?

It appears that a portion of the proposed outfall and associated surface discharge is located outside of the mapped ADA, and within the bounds of the CLC Conservation Easement. It would be helpful to see the bounds of the Acceptable Development Area, specifically ADA #2 & 6, on the site plan. The applicant should provide a letter from CLC confirming that the project conforms to the terms of their easement.

- Surface discharge is no longer the preferred method for the wastewater treatment system therefore a stream disturbance permit is no longer required. The Acceptable Development Area, specifically ADA#2 & 6, has been added to sheet C101 and C102. A letter from the CLC is attached confirming that the project conforms to the terms of their easement.

6) It appears there is a floodplain near the project area.

a) Please provide the location of the floodplain on the site plan.

- The floodplain boundary has been added to sheets C101 and 102 of the Site Plan. The FEMA Firmette is also attached as FIG- 2 for reference.

7) It appears there is a mapped NYSDEC wetland in close vicinity to the project area.

a) Please provide the location of the mapped wetland and identify the 100' adjacent area from wetland boundaries on the site plan for the Board's reference.

- Wetland delineation has been performed by Taconic Personnel on April 23 and 24, 2020. The Site Plan has been updated to include the wetland boundary and associated 100' adjacent area.

8) It appears there are ACOE wetlands in the vicinity of the project area.

a) Please identify ACOE wetland boundaries on the site plan.

- Wetland delineation has been performed by Taconic Personal on April 23 and 24, 2020. The Site Plan has been updated to include the wetland boundary and associated 100' adjacent area.

b) Are there any ACOE wetlands located along the stream that will be disturbed by the installation of the discharge pipe? Do any trees need to be removed to install the pipe?

- Surface discharge is no longer the preferred method for the wastewater system therefore there is no stream disturbance or potential for any tree clearing for the previously proposed sanitary sewer pipe. Site Plan has been updated is proposed subsurface wastewater treatment system.

9) What is the surface type of the existing driveway and the road serving the project?

- The existing driveway and road serving the project site is asphalt material with gravel parking.

10) Are there any existing fences, signs, and lighting in the vicinity of the project area?

- Existing fences are in the vicinity of the project area and shown on the site plan around the barns. A sign exists at the beginning of the driveway by the road which will be replaced with a new sign, details of sign yet to be determined. Existing lighting on site will remain and be used for the proposed project. See Photo Summary attached; Photos 1-16 for Exterior Lighting around project site, Photos 17-18 for existing fences, and Photo 19 for existing sign.

11) The FEAF references John S. Williams House and Farm as National or State Register of Historic Places. It is my understanding that the home and farm is a designated national historic district, including seven contributing buildings. The Board believes that consultation with the State Historic Preservation Office (SHPO) is required for this project.

- According to SHPO and the Cultural Resource Information System (CRIS), the project site is a National Register Building Site, it is not in a national historic district. Farm barns are referred to as “non-contributing” meaning that the construction is less than 50 years old. The historic building is the house and surrounding buildings which is not part of the project area and located on a different tax parcel. The use of a historic site is not a regulated activity by SHPO, no modifications are proposed to the farm barns other than to Barn 4. It is proposed that the existing metal siding will be replaced with wooden clapper siding in keeping with the aesthetic of existing barns on site.

12) Are there any proposed changes to the exterior of Barn 1, or any other buildings?

- There is no proposed changes to the exterior of Barn 1. There is potential changes to the exterior of Barn 4 to replace some of the siding which is now partial metal grating, with wooden clapper siding to match the rest of the barn. The sliding barn doors may be replaced with more secure doors. The overall aesthetic would remain the same. In addition to the updating of the exterior, there is potential that the barn be insulated and add radiant heating to allow for some climate control during the winter months. See Photo Summary of Barn 4, Photos 13-16.

13) Is there any proposed grading of the site?

- There is no proposed grading of the site. The only grading for the site will be from the installation of the wastewater treatment system.

14) Please provide a narrative speaking to operation of distillery and tasting room, i.e. number of employees, maximum capacity patrons, special events, etc.

- Please see project narrative attached for detailed description of the operation of distillery and tasting room (number of employees, maximum capacity patrons, special events, etc.). Refer to Sections “Tasting Room Size and Capacity”, “Events”, and “Employees”.

15) The NYS Standards and Specifications for Erosion and Sediment Control were updated in November 2016. They are available at: <https://www.dec.ny.gov/chemical/29066.html>

- The appropriate erosion and sediment control measures will be put into place and shown on the plans with the area of disturbance.

16) The application also mentions that it will be a change in ag use to a new farm distillery. What crops are grown or plan to be grown or active farm operations conducted on this former sheep farm to qualify it as a farm operation under the Ag and Markets guidance? More information should be provided on the farm operation. Does the intent to plant crops in the future to be used in the distillery qualify it as a farm operation/ag use now? Attached is guidance from NYS Department of Agriculture and Markets on Farm Distillery determinations and start up farm operations.

- Please see project narrative attached for detailed description of the production and farm operation of the farm distillery. Refer to Sections “Project Overview”, “Grain Production Overview”, “Process and Production Overview”, “Production Volumes”, and “NYS Department of Agriculture and Markets on Farm Distillery Determinations” of the project narrative and FIG-1 for Crop Production Areas.

17) Little information was provided about the distillery and its tasting room ... hours and days of operation, hours open to the public, seating capacity, retail sales, traffic, proposed events, operational details, noise, etc. Please provide a narrative with these details.

- Please see project narrative attached for detailed description about the distillery and tasting room (hours and days of operation, hours open to the public, seating capacity, retail sales, traffic, proposed events, operational details, noise, etc.). Refer to Sections “Hours of Operation”, “Tasting Room Size and Capacity”, “Noise”, “Events”, and “Employees” of Project Narrative and Traffic Study attached.

18) For SEQRA purposes, information should be provided about the characteristics of the receiving waters for the discharge and its ability to handle the discharge.

- Surface discharge is no longer the preferred method for the wastewater treatment system. The preferred method of wastewater discharge is to a subsurface system to the southeast of Barn 1.

EA

• 13.b. is checked NO -will the proposed surface discharge outfall encroach upon the Kinderhook Creek and associated ACOE wetland?

- Wastewater discharge will not encroach upon the Kinderhook Creek and associated ACEO wetland as the preferred method of wastewater discharge is to a subsurface system.

Additional Comments to Application Materials

- Building Permit
 - o Does the "Name of Owner" and "Signature of Owner" align?
 - The "Name of Owner" and associated address on the Building Permit Application has been updated to J. Thomas Clark, 99 Shaker Museum Rd. Old Chatham, NY 12136. As J. Thomas Clark is not the Applicant, Potential Purchaser/ Applicant information was kept on the application (Silver Brothers Capitol LLC, 18 Leonard Street 2A, New York, NY 10013; Phone: 646-379-6546; Email: mgreitzer@gmail.com).

We believe that the aforementioned response, requisite drawing revisions, photo summary, and other supporting documentation adequately address your comments/ questions. We hope this additional information is sufficient to give consent for the Planning Board to issue the application as complete and proceed with Site Plan Approval Process for the Silver Brothers Farm Distillery.

Should you have any questions, or need additional information, please contact me at (518) 392-6660 ext. 102.

Sincerely,
Taconic Engineering, DPC



Andrew Didio

Enclosed: Photo Summary- 155 Shaker Museum Road
CLC Letter by Chris Young
Silver Brother's Farm Distillery Project Narrative
Fire Code Summary by RTM
Traffic Study
Building Permit dated 4/23/20
Silver Brother's Farm Distillery Site Plan, Last Revised on 5/6/20
Silver Brother's Farm Distillery Proposed Condition Floor Plan and Elevations- Draft
FIG-1 Crop Production Areas
FIG-2 FEMA Flood Map



PHOTO 1: MAIN ENTRANCE (SOUTH SIDE) OF BARN 1 EXTERIOR LIGHTING



PHOTO 2: FRONT (SOUTH SIDE) OF BARN 1 EXTERIOR LIGHTING



PHOTO 3: FRONT (SOUTH SIDE) OF BARN 1 EXTERIOR LIGHTING



PHOTO 4: WEST SIDE OF BARN 1 EXTERIOR LIGHTING



PHOTO 5: REAR (NORTH SIDE) OF BARN 1 EXTERIOR LIGHTING



PHOTO 6: REAR (NORTH SIDE) OF BARN 1 EXTERIOR LIGHTING



PHOTO 7: REAR (NORTH SIDE) OF BARN 1 EXTERIOR LIGHTING



PHOTO 8: NORTH SIDE OF BARN 2 EXTERIOR LIGHTING



PHOTO 9: WEST SIDE OF BARN 2 EXTERIOR LIGHTING



PHOTO 10: NORTH SIDE OF BARN 3 EXTERIOR LIGHTING



PHOTO 11: WEST SIDE OF BARN 2 EXTERIOR LIGHTING



PHOTO 12: NORTH SIDE OF BARN 3 EXTERIOR LIGHTING



PHOTO 13: FRONT (SOUTH SIDE) OF BARN 4 EXTERIOR



PHOTO 14: EAST SIDE OF BARN 4 EXTERIOR



PHOTO 15: WEST SIDE OF BARN 4 EXTERIOR



PHOTO 16: REAR (NORTH SIDE) OF BARN 4 EXTERIOR LIGHTING



PHOTO 17: EXISTING FENCES ON SITE



PHOTO 18: EXISTING FENCES ON SITE



PHOTO 19: EXISTING SIGN AT ENTRANCE



May 4, 2020

Gabriella Sperry, Chairperson
Town of Chatham Planning Board
Chatham Town Hall
488 State Route 295
Chatham, NY 12037

RE: Silver Brothers Capital, LLC Distillery

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Executive Director

Dear Ms. Sperry,

We write in connection with the application of Silver Brothers Capital, LLC (Silver Brothers) for Site Plan Review of a proposed Farm Distillery with Tasting Room on 232.13 acres of land currently occupied by the Old Chatham Shepherding Company and proposed to be sold to Silver Brothers. The property in question is subject to a conservation easement held by the Columbia Land Conservancy (CLC). We have been requested by the current owner, Mr. Thomas Clark, to advise the Planning Board whether the proposal is permissible under the terms of the conservation easement.

Any proposed change of use on a property subject to a conservation easement requires individual attention and analysis. The proposal put forward by Silver Brothers is no exception. CLC has reviewed the Town of Chatham Building & Zoning Permit Application dated March 25, 2020 together with Site Plan Review dated March 26, 2020; the Short Environmental Assessment Form Part I dated March 26, 2020; the EAF Mapper Summary Report dated March 13, 2020; the Agricultural Data Statement dated March 26, 2020; and the Site Plan prepared March 2020. Since those documents were provided to us, we have been informed that wastewater will not be discharged into Kinderhook Creek, but that a subsurface treatment facility will be installed instead.

Our understanding from these documents and in communications with both Mr. Clark and Mr. Matt Greitzer is as follows:

- The property will remain in agricultural use;
- Rye and barley will be cultivated on site;
- Rye and barley will be processed in a farm distillery;
- There will be no new parking facilities or driveways;
- The existing buildings will only be renovated on the interior to accommodate the functions of the distillery operation; and
- The greenhouse will be replaced with a wastewater treatment facility which will be discharged in an underground system.

On the assumption that the above details are correct, and that the proposed wastewater treatment discharge system will meet the required health codes,

these activities as we understand them appear to be consistent with the requirements of the conservation easement.

Very truly yours,

A handwritten signature in black ink that reads "Chris Young". The signature is written in a cursive style with a long, sweeping underline that extends to the right.

Chris Young
Stewardship & GIS Coordinator

SILVER BROTHERS FARM DISTILLERY
PROJECT NARRATIVE

155 SHAKER MUSEUM ROAD, OLD CHATHAM, NY

Project Overview

The goal of this project is to create a craft, farm distillery producing premium, aged whiskey that reflects the unique character and beauty of Chatham and Columbia County, and supports the Hudson River Valley's development as the premier rye whiskey-producing region in the country and the world. The distillery will operate as a "grain to glass" producer, growing the vast majority of the grains used in production on-site, harvesting and milling the grains, and controlling all aspects of production, including fermentation, distillation and barrel-aging.

Our main product will be aged rye whiskey, some of which we will sell under the Empire Rye designation (a specific designation for New York State rye whiskey produced and aged within specific requirements). We may also produce a single malt, and a four-grain whiskey to augment our product line, but our main focus will be rye. It is our intention to produce a rye whiskey that will rank among the best in the world, and that many rye drinkers may call "their favorite."

The scenic beauty of the site itself goes hand-in-hand with the product, and we plan a small tasting room on-site to market the product and allow guests to experience the production facility and surrounding farm first-hand.

The site planned for this project is desirable for several reasons:

1. The site contains approximately 70 acres of high quality, tillable land suitable for the production of rye and barley
2. The site contains existing structures and supporting infrastructure (driveways, parking, etc.) which can easily accommodate the production and storage facilities with no additional exterior building, as well as finished office space suitable for a small on-site tasting room.
3. The site contains several high producing wells with sufficient water supply to support distillery production
4. The site was previously a commercial cheese-making operation and sheep farm, adjacent to an active inn and restaurant affiliated with the operation, with a traffic footprint considerably greater than that contemplated in this project

The working name for this project, "Silver Brothers Farm Distillery," will likely be modified as brand needs and trademark restrictions dictate.

Grain Production Overview

The site contains approximately 70 acres of high quality, well-drained soil suitable for grain production. We will convert this acreage into rye and barley production to support the grain needs of the distillery. With a standard crop rotation, we will harvest approximately 2/3 of the tillable

acreage each year, and plant 1/3 of the acreage with a suitable cover crop, such as clover or alfalfa. We plan to subcontract the actual tilling, planting and harvesting of the grain to a local small grain farmer, and any additional equipment required for planting and harvesting will be purchased or leased as needed.

At present we are engaged with the Cornell Cooperative Extension and their small grains production specialist, Aaron Gabriel, and have confirmed the land and soils are well suited for grain production. At this point we anticipate the primary plantings will be winter rye and winter barley, which are typically planted in the fall and harvested in the summer.

Anticipated grain production volumes for the site are detailed in the table below:

| | |
|---|-------|
| Average Bushels Per Acre ¹ | 55 |
| Acres On-Farm in Production Annually | 46.7 |
| Average Total Bushels of Grain Annually | 2,568 |

After harvesting, grain will be dried and stored on-site in grain bins. Grain bins will be located next to the current grain bin behind the main barn housing the distillery, or inside the current sheep stall area of the main barn.

Process and Production Overview

The following is an overview of the batch production process in an effort to provide context on the day to day operations of the distillery.

Approximately 1000 pounds of grain are removed from storage and then milled into finer particles (about the consistency of course ground cornmeal). The milled grain is then brought into the distillery and added to a 500 gallon hot water tank (mash/lauter tun) where it steeps to extract starches. The liquid is then drawn off the tank and transferred to a 500 gallon fermentation tank where it is cooled. Yeast is added, and fermentation begins.

Fermentation continues for 3-5 days, at which point the liquid is now approximately 10% alcohol by volume (ABV). The fermented liquid (which is now essentially beer) is distilled twice: once in a 500 “wash still” and again in smaller 250 gallon “spirits still.” The process yields approximately 50 gallons of spirits at 70% ABV.

The spirits are then diluted with water to achieve an ABV of 55% (“barrel strength”), and then transferred to a new, American oak barrel for storage. Barrels are moved to the barrel house, where they age for 2 years or more until they are ready for bottling.

¹ From Cornell CALS Small Grains Cultivar Trial Results and ongoing consultation with Aaron Gabriel, small grains specialist at the Cornell Cooperative Extension (<https://blogs.cornell.edu/varietytrials/small-grains-wheat-oats-barley-triticale/small-grains-cultivar-trial-results/>)

Bottling and labeling occurs in a separate bottling room, where bottles are cleaned, filled, capped, labeled and boxed. We will bottle on-demand, meaning we will bottle only what is needed to meet sales demand.

Of note, we plan to use traditional pot stills in our process (vs. the more efficient column or hybrid stills) to maximize the flavor and individual character of our whiskey, in keeping with the overall goal of creating a unique, premium product.

We anticipate distillation will occur year-round, but primarily in the off-season (September through June), and

Production Volumes

Our business plan calls for annual production of five thousand nine-liter cases (twelve bottle cases of 750ml bottles), which we will scale up to over a five-year period. For additional context, that equates to approximately 100 cases per week, an amount that would fit into the back of a Sprinter van.

NYS Department of Agriculture and Markets on Farm Distillery Determinations

Guidance from the New York State Department of Agriculture and Markets state that a distillery is considered part of a farm operation if the following conditions are met: “On an annual basis, distilled...products...must be composed of 51% or more on-farm-produced grains...The farm must also grow a portion of each of the major ingredients used to make the alcoholic beverage.”

On-farm grain growing should meet 77% of our production needs, well in excess of the 51% requirement. And all major ingredients for our production, rye and barley, will be grown on-farm.

Details are included in the table below:

| | |
|---|----------------------|
| Bushels of Grain per 9L Case ² | 1.5 |
| Bushels Required for 5,000 9L Cases | 3,334 |
| Bushels Grown On-Farm | 2,568 (77% of total) |
| Bushels Acquired from Other Growers | 766 (23% of total) |

Crop Production Schedule and Timing to Meet Production Goals

Winter rye and winter barley are planted in the fall (September/October). It is possible, but unlikely we will plan this fall, meaning our first planting will most likely be in September/October 2021 for harvest in the summer of 2022.

² American Distilling Institute

The current business plan assumes whiskey production beginning in the fall of 2021. If we assume the conservative case for planting, we will likely produce whiskey for the first 9-12 months using off-farm grains and being using on-farm grains for >51% of our production in the summer of 2022.

Given that timeline, the NYS Agricultural and Markets two-year guidelines for startup operations should be sufficient.

A Note on Malting

Malted grains are essential for the production of most whiskey and require a specially designed “malthouse” and specific processing techniques to produce high quality malted grain. We do not plan to build a malthouse on-site at the present time. Rather, we plan to contract with a local malthouse (e.g. Hudson Valley Malts in Germantown), bringing our grain to their facilities for malting, and then returning them to the distillery for processing.

Hours of Operation

The distillery will operate standard business hours (7am-6pm), seven days a week. Hours may be extended during peak production seasons (e.g. during grain harvest).

The distillery tasting room will be open to the public at designated hours, and visitors may opt to participate in guided tours of the distillery and farm.

The distillery tasting room will have limited hours, with in-season and off-season opening days, and special hours on holidays:

- In-season (Memorial Day-Labor Day): Tuesday-Sunday, 11am to 6pm
- Off-season: Friday, Saturday and Sunday 12pm - 6pm
- Holidays, including Memorial Day, July 4th, Labor Day, Columbus Day, Veteran’s Day, Thanksgiving Weekend, and Christmas Break: 11am to 6pm

| Period | Date Ranges | Days Open | Hours Open |
|---------------|--|--------------------------|-------------------|
| In-Season | Memorial Day to Labor Day | Tuesday to Sunday | 11am-6pm |
| Off-Season | Day after Labor Day to Day before Memorial Day | Friday, Saturday, Sunday | 12pm-6pm |
| Holidays | Memorial Day, July 4 th , Labor Day, Columbus Day, Veteran’s Day, Thanksgiving Weekend, and Christmas Break | Per Calendar | 11 am – 6pm |

Tasting. Room Size and Capacity

The tasting room is designed as a marketing tool, and a venue where customers can sample the product and experience the brand. The tasting room will have capacity for 12-15 people, and will include a small bar for tastings, seats and/or stools at the bar, as well as shelving and display for retail merchandise. Guests at the tasting room may sample the whiskeys we have on-site and may also participate in guided tours of the production facility.

The tasting room is not intended to function as a bar or restaurant and will not serve food. (We may, however, include light snacks, such as nuts or cheese and crackers, as part of the tasting experience).

We anticipate the average visit will be 45 minutes to an hour, including a tour of the distillery and tasting.

Guests will be able to purchase bottles of our whiskey in the tasting room as well as promotional materials such as glasses, t-shirts, etc.

We anticipate a small minority of bottle sales – 10%-15% - to be on-site sales. The overwhelming majority of sales will take place via distribution to retail wine and liquor stores, restaurants, and direct sales at regional farmer's markets.

Noise

We do not expect to generate noise with the business operation other than that which is typical of a farm operation. Guests during public opening hours will largely be contained inside the distillery, and we plan no outside seating.

Events

We do not plan to host large events at the distillery. We may, however, hold one or two annual "open house" events to market the release of key products and allow patrons to experience more aspects of the distillery, such as barrel tastings and blending workshops. These events would be held on weekends and during normal tasting room hours.

We expect attendance at these events to be 20-30 people per hour or double our normal anticipated guest traffic. Current parking should accommodate this guest count. If additional parking is needed, we can accommodate in one of the fields directly adjacent to the distillery.

We may serve food on-site at these events as a courtesy to guests, and may have live music, such as a solo jazz guitar player or pianist.

Employees

Our business plan calls for 4-6 employees on-site, including 2-3 full time, and 2-3 part time.

Full-time employees will include a distiller and two assistant distillers. Part time employees will include a tasting room manager a tasting room assistant, and a sales and marketing specialist.

After three to five years of operation we anticipate we may hire additional sales representatives but expect they will be off-site employees and will work in their regional markets.

Farm Equipment Storage

Farm equipment will be stored within one of the additional barns on the property.

Fire Suppression and Sprinkler System

The distillery will have fire sprinklers and will be designed to not exceed the MAQ as stated in the attached Fire Code Summary Sections “*Maximum Allowable Quantity (MAQ) Ethanol*” and “*MAQ Summary for Distillery*”. Please see attached Fire Code Summary provided by RTM for full detailed description.

Silver Brothers Capital, LLC

Silver Brothers Capital is a New York State limited liability company created as a real estate holding vehicle. The sole members of the LLC are Matthew Greitzer and his wife, Kimberly Driessen. (The name of the LLC, incidentally, is derived from the couple’s sons, Andrew and Alexander Greitzer. Their initials, AG, are also the symbol for silver in the periodic table of elements).



Silver Brothers Farm Distillery

May 4, 2020

Fire Code Summary

2020 Fire Code of New York State (Draft)

- Chapter 50 Hazardous Materials
- Chapter 57 Flammable Liquids

Fire Code Background

Classifications:

- Manufacturing of beverages over 16% alcohol is considered moderate-hazard (Group F-1 occupancies).
- Storage of beverages over 16% alcohol in any container or those up to and including 16% alcohol in combustible containers is considered a moderate-hazard commodity (Group S-1 occupancy).
- Beverages exceeding 20% alcohol but less than 80% alcohol (40-160 proof) in cans or bottles in cartons are considered Class IV commodities.
- Quantities of alcoholic beverages packaged in containers less than 1.3 gallons (5 liters) in retail or wholesale sales occupancies are exempted from hazardous materials regulations IFC, Section 5001.1
- Ethanol mixtures over 55% ABV are Class IB Flammable Liquids
- Ethanol mixtures 20%-55% ABV are Class IC Flammable Liquids
- Liquids with 10% ABV or less, are Non-Flammable Liquids
- The facility will process and store CL1B Flammable Liquids of 35%-80% ABV ethanol, and this liquid is referenced as ethanol.
- Vessels used for storage of ethanol are recommended to be classified as flammable liquid storage. These vessels may include: Spirit Holding Tanks
- Wooden Barrels are nonapplicable to the storage requirements of Chapter 57 (exemption 10 Section 5701.2). This Fire code exemption for wooden barrels is implemented.
- Vessels and equipment used for process of ethanol are recommended to be classified as flammable liquid in-use. These vessels and equipment will include Spirit Stills, Mixing Tanks, and Receivers.
- Equipment used to process nonflammable mash are recommended to be classified as non-regulated process. This equipment will include the Mash Tun, Fermenters, Wash (Mash) Still, and Bottler. Nonregulated classification would follow industry standards for small craft distilleries, where the frequency and volume of the filling processes is not regulated as dispensing of a flammable. However, certain control measures and restrictions will be applied to these functions. In addition, the receiving or transfer vessels used to collect ethanol distillate or transfer ethanol product into the bottler will be controlled as flammable liquids.
- An H-3 Hazardous Occupancy room would be required to store or process ethanol in amounts over the Maximum Allowable Quantity (MAQ). Ethanol in use or stored in the H-3 Room would be in amounts that otherwise cause the MAQ in the Distillery to be exceeded.



Maximum Allowable Quantity (MAQ) Ethanol

Chapter 50 and 57 list the **MAQ of 240 gallons** per control area, within a fully sprinkled building. 240 Gallons of Class 1B Flammable Liquid, per Table 5003.1.1(1) is listed as the MAQ for the facility, outside of the H-3 Room. Without an approved sprinkler system, the MAQ would be reduced to 120 gallons. The Distillery will have fire sprinklers and will be designed to not exceed the MAQ.

MAQ Summary for Distillery

Process Description:

Grains and malted grains will be mixed with water and heated in a Mash Tun to break down starches to fermentable sugars. The mixture will be heated to different temperature points (155F-170F) and steeped for different durations (1-2 hours each). When the process is complete, the liquid (wort) will be drained from the Mash Tun and transferred to a fermenter. Yeast will be added to the wort to convert the sugars to alcohol (ethanol). After approximately 7 days, fermentation will be complete yielding a beer with an alcohol content around 8% Alcohol by Volume (ABV). The beer will be transferred to the Wash Still. Heating the beer to temperatures below the boiling point of water, will evaporate just the alcohol from the beer. This vapor passes through a water cooled condenser, where the vapor becomes liquid. The liquid distillate is about 35% abv and is collected for a second distillation. The second distillation will occur in a Spirit Still. This still will remove more impurities and increase the alcohol concentration (yield). The distillate from the Spirit Still is collected and is approximately 75% abv. This distillate is then mixed with water, and transferred into a barrel at approximately 55% abv, where it will remain until the desired level of maturation is achieved. After 6 months to 3 years, the product will be blended with more water to about 40% abv, and then bottled. Once the ethanol is contained in a wooden barrel or glass bottle, the amount will no longer count against the MAQ. Each process will be performed non-simultaneously, and the 240 Gallon MAQ will not be exceeded in the distillery. The following demonstrates the running total amount of ethanol in the facility, with non-simultaneous performance of each process.

| PROCESS | VOLUME (GAL) | ALCOHOL (ABV) | ETHANOL IN USE (GAL) | TOTAL FACILITY COUNT ON MAQ (GAL) |
|-------------------------------------|--------------|---------------|----------------------|-----------------------------------|
| Mashing (per Batch) | 500 | 0 | 0 | 0 |
| Fermenting (per Batch) | 500 | 8% | 0 | 0 |
| | | | | |
| Wash Still Batch A | 500 | 8% | 0 | 0 |
| Distill, Collect & Store Distillate | 115 | 35% | 115 | 115 |
| | | | | |
| Wash Still Batch B | 500 | 8% | 0 | 115 |
| Distil, Collect & Store Distillate | 115 | 35% | 115 | 230 |
| | | | | |



| | | | | |
|------------------------------|-----|-----|-----|-----|
| Spirit Still Batch A&B | 230 | 35% | 230 | 230 |
| Collect Spirit Distillate | 100 | 75% | 100 | 100 |
| Cut Spirit to 50% for Barrel | 100 | 50% | 150 | 150 |
| Transfer Batch to 3 Barrels | 150 | 50% | 0 | 0 |
| | | | | |
| Cut 1 Barrel to Product | 50 | 40% | 63 | 63 |
| | | | | |
| Product to Bottle | 63 | 40% | 63 | 0 |
| | | | | |
| | | | | |

Total Distillery Ethanol Quantity

| | |
|----------------------------------|------------------------|
| Distilling/Blending/Bottling | 230 GAL Maximum |
| Barrel Storage | 5,000 GAL - MAQ Exempt |
| Bottles (1L) in Cases per Barrel | 240 BTL – MAQ Exempt |
| Over MAQ | 0 GAL |

Process Summary

Based on the Distillery Process Description above, the process is performed with different classifications of liquids. Non-simultaneous use of ethanol equipment, accounts for maximum ethanol in use at any given time (Total Facility Count on MAQ).

Operational Requirements

The owner will be responsible for maintaining the MAQ in the F-1 Distillery in accordance with code. In addition, best practices for the Distillery Industry have been derived from various NFPA publications. Together with the code, these requirements enhance the safety of the operation of the distillery. The following provides a summary of code requirements and best practices that will be implemented for each process of production.

| Process | Area (Occupancy) Fire Protection | Liquid Gallons (ABV) | Flammable or Hazardous | IFC 50 IFC 57 Requirements | NFPA Best Practices |
|------------|----------------------------------|----------------------|------------------------|----------------------------|-------------------------|
| Grain Mill | Distillery (F-1) | n/a | Not to exceed 25% MEC | n/a | No dust. House keeping |
| Grain Silo | n/a | n/a | TBD | n/a | Grounding. Dust Control |
| | | | | | |



| | | | | | |
|----------------------------------|---|------------------------------------|--|--|---|
| Mashing (1) Mash Tun | Distillery (F-1) Moderate Hazard | 500 (0%) | No | n/a | General ventilation. |
| Fermentation (5) Fermenters | Distillery (F-1) Moderate Hazard | 2,500 (8%) | No – below 16% abv | n/a | General ventilation |
| Wash (Mash) Still (2) Batches | Distillery (F-1) Moderate Hazard | 230 (35%) Stored | Yes, flammable liquid produced. | Yes. Quantity not to exceed the MAQ. | Continuous ventilation. Spill control. Spark/Flame restrictions. Spill prevention. |
| Spirit Still | Distillery (F-1) Moderate Hazard | 230 (35%) In Use | Yes, flammable liquid produced. | Yes. Quantity not to exceed the MAQ. | Continuous ventilation. Spill control. Spark/Flame restrictions. Spill control. |
| Spirit Product | Distillery (F-1) Moderate Hazard | 100 (75%) Collected | Yes, flammable liquid produced. | Yes. Quantity not to exceed the MAQ. | Continuous ventilation. Spill control. Spark/Flame restrictions. Spill control. |
| Barrel Storage | Distillery (F-1) | 5,000 Gal (100) Wood Barrels | Yes | Exempted per IFC | Spill control. 25% LFL Spark/Flame restrictions. 4-8' storage height.* Ventilation. |
| | | | | | |



| | | | | | |
|---|-------------------------------------|--------------------------|----------------------------|--|--|
| Mixing/Blending Batch (1) 50 Gal. Barrel | Distillery (F-1) Moderate Hazard | 63 Process Batch (40%) | Yes | No - Closed Process and below MAQ Barrel filling not considered dispensing. | Spill prevention. Spark/Flame restrictions. Grounding. Control Area |
| Bottling | Distillery (F-1) Moderate Hazard | 63 Process Batch (40%) | Yes | No - Closed Process and below MAQ | Spill prevention. Spark/Flame restrictions. Control Area |
| Packaged Product Batch | Distillery (F-1) | 63 (40%) 240 BTLs | No – 1 liter Glass Bottles | No – Closed process and small glass containers | |

*8 Feet Storage allowed with Fire Sprinklers (12 feet with in-rack Sprinklers) Table 5704.3.6.3(1)

Occupancy Classifications

Group F-1 occupancy of the distillery, distilling, mixing, and bottling areas reflects the use of those spaces, based on volumes of a Class IB liquid.

Ventilation, Explosion Control and UPS

General exhaust and ventilation is provided for the (F-1) Distillery to remove heat introduced by the steam heating equipment. This ventilation is in line with industry best practice, and also serves to prevent any ethanol vapor from collecting as a result of accidental or other unlikely occurrences. The general exhaust is non-hazardous, and does not require compliance with the additional hazardous requirements of IMC Chapter 5. Ventilation will be provided for the barrel storage, to maintain the space below the 25% LFL.

Explosion Control compliance with Section 911 is not required, per exclusion for Type IB Flammable Liquids are not in open use or dispensing. Industry standards accept small batch bottling and single barrel filling as closed use, non-dispensing operations. In addition, they are conducted in well ventilated open space, where spark and flame restrictions apply.

The receivers used to collect and transfer will be 55 gallons and portable, they are not provided with emergency venting or standard venting.

Backup power or an engineering alternative, will be provided for the exhaust fan serving barrel storage.



Preliminary Automatic Sprinkler Protection

Automatic sprinkler protection is being considered for the facility, in accordance with NFPA 13.

Fire Alarm Systems and Emergency Alarms

TBD

Fire extinguishers will be provided for the distillery and barrel storage.

Spill Control, Secondary Containment, Leakage Containment and Drainage

Per Section 5004.2.1, spill control to adjoining areas is not required for the Distillery, as the distillery to be kept below the MAQ of ethanol. Secondary containment and spill control for the Barrel Storage is not required per Section 5701.2 Non applicability for distilled spirits in wooden barrels. Spill control will be provided for the Barrel Storage and Distillery based on best practices.

Electrical and Heat Source Considerations

In accordance with NFPA 497 (2012), *Recommended Practice for the Classification of Flammable Liquids, Gases, or Vapors and of Hazardous (Classified) Locations for Electrical Installations in Chemical Process Areas*, electrical equipment within the various spaces must consider the flammable vapors being produced by various equipment. Electrical wiring and equipment will be installed for the following areas per NFPA 70.

| Process | Classification / Restriction | Requirements |
|---|--|---|
| Container Filling | Class 1 Division 1 Class 1 Division 2 | 3 feet of fill opening. 18” AFF out to 10 feet. |
| Ethanol Transfer Pumps | Class 1 Division 2 H Room | CL1 DIV1 Pumps, or non-electric (compressed air) |
| Distilling | Class 1 Division 2 H Room | 3 feet from source of vapor. 18” AFF out to 10 feet |
| Wood Barrel Storage | Class I Division 2 | 5 feet from barrels, and 3 feet AFF out to 25 feet. |
| Single Barrel Filling, Mixing and Bottling | n/a | Considered closed process and non-dispensing. Industry best practices to apply. |
| | | |

Spark Restrictions will be applied to the Distillery as indicated above. The evaporation from the wood barrels is mitigated by the ventilation, but the resulting vapor is considered exposed ethanol and subject to the same restriction. For best practice, no electrical outlets will be located near the barrel storage.



The limited electrical outlet locations in the distillery will be installed above 3 feet of the finished floor. Any temporary electrical devices will be disconnected upon non-use and will observe the electrical restrictions if ethanol could be exposed during normal operations.

These restrictions are also compliant with NEC Class I, Division 2 classifications for rated areas.

Transfer of ethanol between vessels will implement bonding, to satisfy the requirements of 5705.3.2.

Town of Chatham Building & Zoning Permit Application

Fee Paid Zoning Permit \$ _____ Building Permit \$ _____
 Cert. of Occupancy \$ _____ Cert. of Occupancy \$ _____

Name of Owner: J. Thomas Clark Tax Map # 25.-1-31.121
 (Potential Purchaser/Applicant: Silver Brothers Capital, LLC, 18 Leonard Street 2A, New York, NY 10013; Phone: 646-379-6546; Email: mgreitzer@gmail.com)

Mailing Address: 99 Shaker Museum Rd. Phone # _____
 Old Chatham, NY 12136 Email: _____

Contractors Name: _____ Phone# _____

Mailing Address: _____ Email: _____

Property Location: 155 Shaker Museum Road Zoning District Rural Lands 2

Intended Use: Agricultural Use to Remain- Barn 1 (Milking Parlor/Livestock Stalls/Office) to convert to Farm Distillery

| Nature of Work | New | Addition | Alteration | Demolition | Other |
|-------------------|-----|----------|------------|-----------------|-------|
| Change of Ag. Use | | | | Demo Greenhouse | |

| Parcel Size | Acres | Width-Front | Width-Rear | Depth-Left Side | Depth-Right side |
|-------------|--------|-------------|------------|-----------------|------------------|
| | 206.68 | +/-3811' | +/-5519' | +/-2640' | +/-1595' |

Are any of the following characteristics located on the parcel?

| | |
|---|---|
| F.E.M.A. Flood Plains Yes | If yes, attach an Elevation Certificate No |
| N.Y.S.D.E.C./Army Corps Wetlands Yes | Wetland Number: DEC: EC-116 USACE: PFO1E, PEM1E, PSS1/FO1E |

Building Size No new buildings are proposed.

| Width | Depth | Height | Stories | Type of Construction |
|-------|-------|--------|---------|----------------------|
| - | - | - | - | - |

Building Setbacks No new buildings are proposed, existing setbacks remain.

| Front | Rear | Left Side | Right Side | Center of Highway |
|---------|---------|-----------|------------|-------------------|
| +/-692' | +/-227' | >1252' | +/-283.5' | +/-704' |


Present Assessed Value: \$ 936,059* Estimated Cost of Project: \$ 800,000

*Taken from Columbia Tax Map Parcel Info

The C.E.O., when showing proper credentials and in the discharge of his duties, is hereby given permission to enter any building, structure or premises without interference and without a search warrant for the project the permit was issued for during reasonable working hours. Any deviations or changes in the proposed project must be reviewed and approved by the C.E.O. prior to any work being undertaken.

I hereby certify that the foregoing information is true to the best of my knowledge.

I am further aware that a certificate of occupancy or a certificate of compliance will not be issued until a proper 911 number is posted at the end of the driveway, or roadside if no driveway is present. This must be either a county approved sign or a minimum of 4 inch reflected numbers visible from both approach directions, if applicable.

Date: 04/23/2020 Signature of Owner 

Disapproved: Not in compliance with: _____

Date: _____ Signature: _____ ZEO

ZONING PERMIT

This is to certify that the proposed use, when located, erected and occupied as indicated above and on the accompanying plans and specifications, will be in accordance with the Zoning Ordinance of the Town of Chatham.

Date: _____ District: _____ Signature: _____
Zoning Enforcement Officer

BUILDING PERMIT

The Building Permit requested above is hereby approved, pursuant to the requirements of the New York State Uniform Fire Prevention and Building Code and any other rules, laws or regulation.

Date: _____ District: _____ Signature: _____
Code Enforcement Officer

Note: This (Zoning)(Building) Permit # _____ expires on _____

Remarks:

SILVER BROTHERS FARM DISTILLERY

SITE PLAN

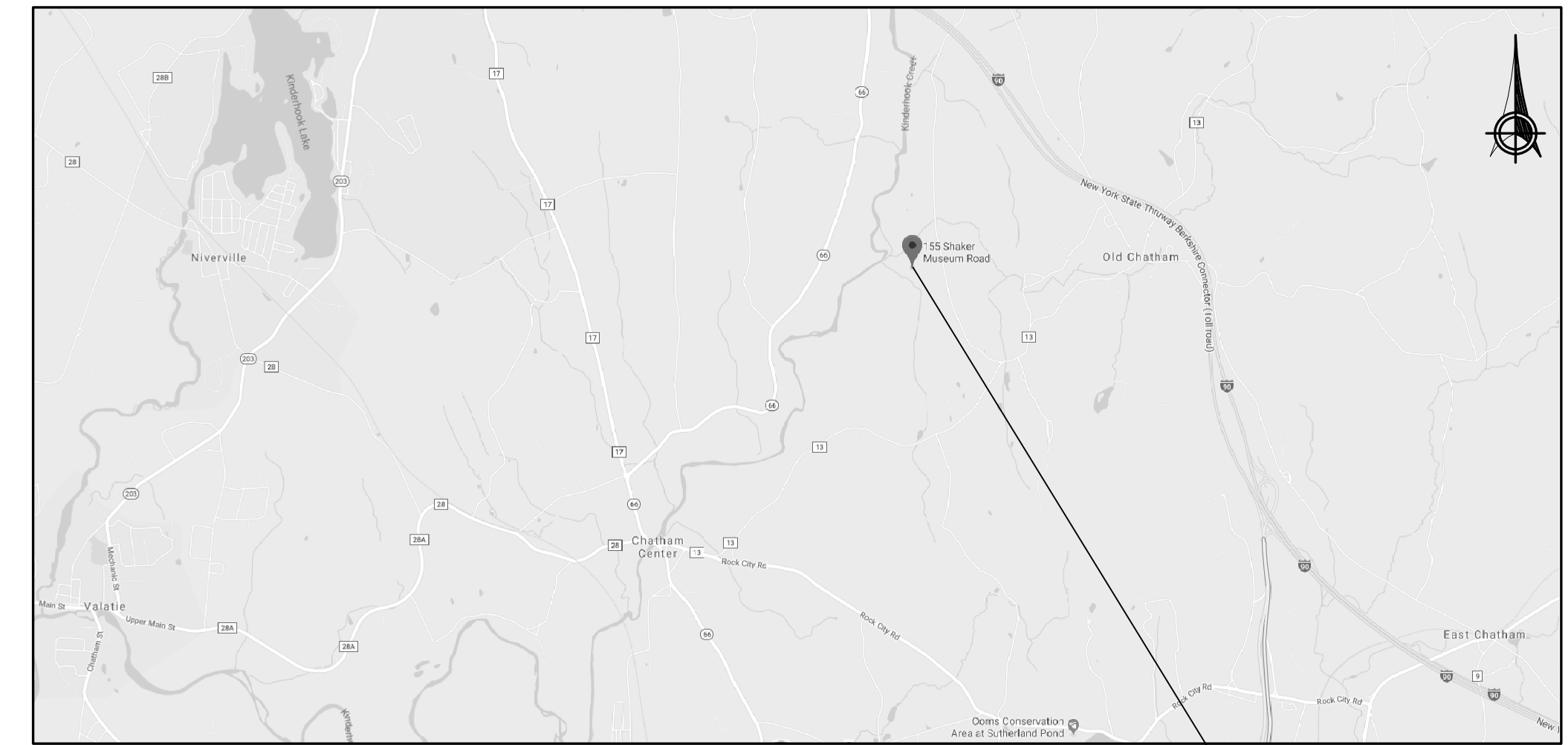
PREPARED FOR:
SILVER BROTHERS CAPITAL, LLC
18 LEONARD STREET, 2A
NEW YORK, NY 10013

CURRENT OWNER:
J. THOMAS CLARK
99 SHAKER MUSEUM RD
OLD CHATHAM, NY 12136

MARCH 2020

DRAWING SUMMARY

- C100 - TITLE
- C101 - EXISTING CONDITIONS SITE PLAN
- C102 - PROPOSED CONDITIONS SITE PLAN
- C103 - EROSION & SEDIMENT CONTROL PLAN



SITE LOCATION MAP
SCALE: 1" = 2000'

SITE LOCATION
155 SHAKER MUSEUM ROAD
CHATHAM, NY 12036
TAX ID: 25-1-31.121

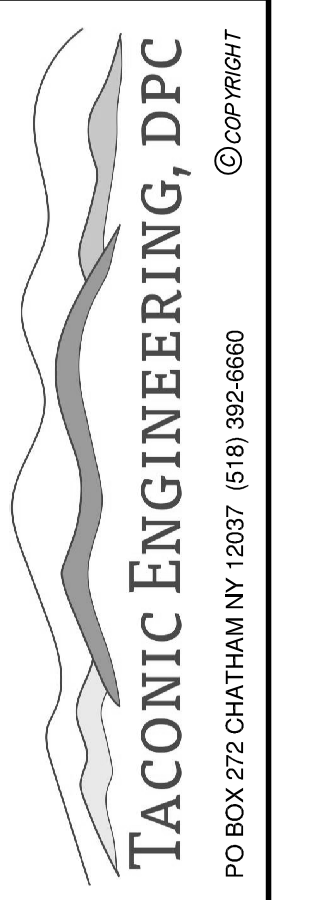
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SCALE:
AS SHOWN

| REV. No. | DESCRIPTION | DATE | BY | SJC |
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| 1 | UPDATED PER PER COMMENT LETTER DATED 4/8/20 | 5/8/20 | | |

TITLE

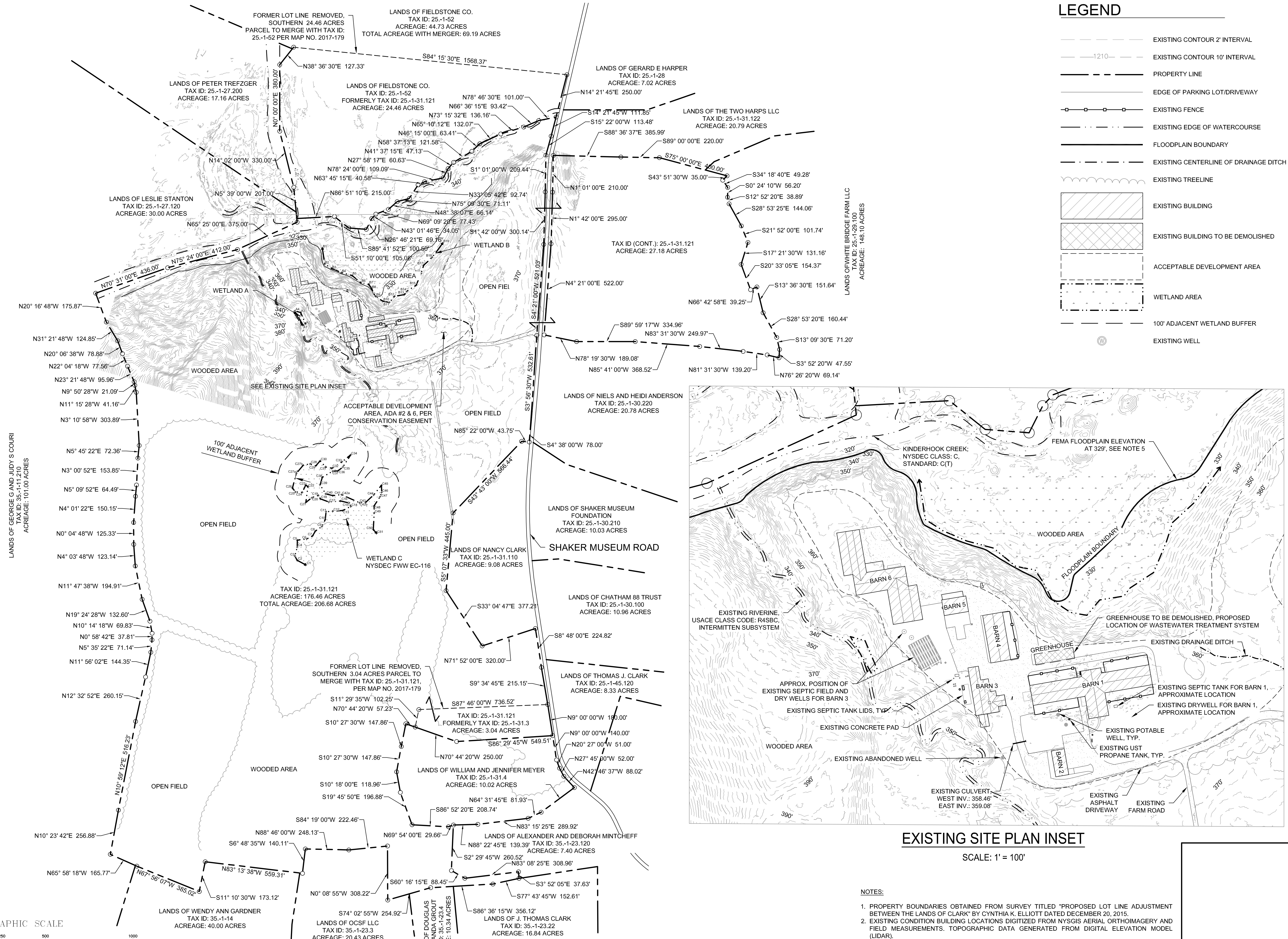
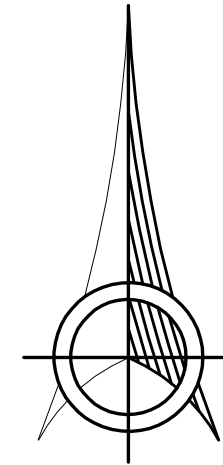
SILVER BROTHERS
FARM DISTILLERY
TOWN OF CHATHAM
COLUMBIA COUNTY



TACONIC JOB#
20015
SHEET
1 OF 4

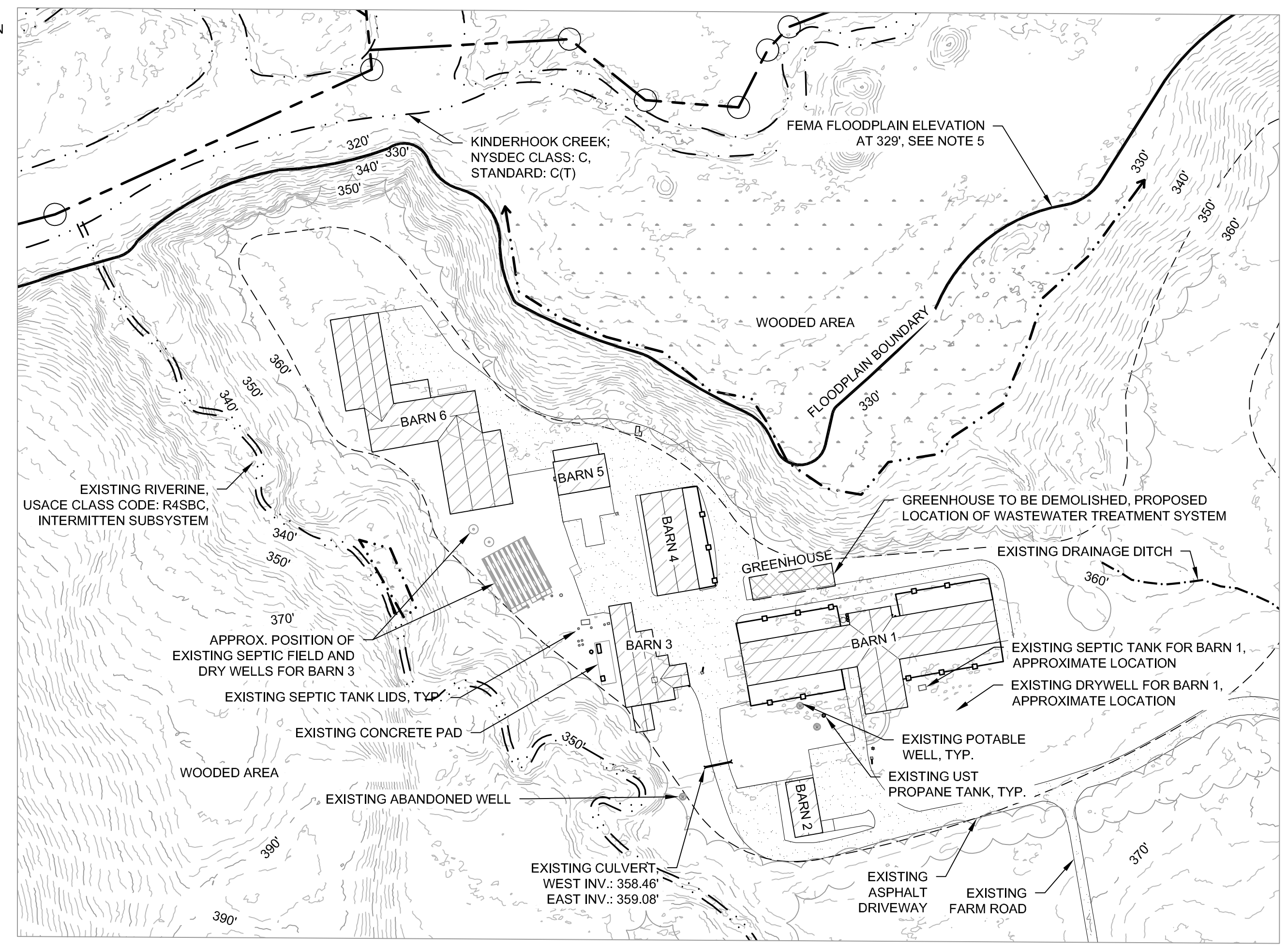
DRAWN BY: SJC
DESIGNED BY: SJC
APPROVED BY: CAL
ISSUED
3-25-20

IT IS A VIOLATION OF THE NEW YORK STATE EDUCATION LAW FOR ANY PERSON TO ALTER THESE PLANS, SPECIFICATIONS OR REPORTS IN ANY MANNER UNLESS HE IS ACTING UNDER THE DIRECTION OF A LICENSED PROFESSIONAL ENGINEER.



LEGEND

| | |
|--|---------------------------------------|
| | EXISTING CONTOUR 2' INTERVAL |
| | EXISTING CONTOUR 10' INTERVAL |
| | PROPERTY LINE |
| | EDGE OF PARKING LOT/DRIVEWAY |
| | EXISTING FENCE |
| | EXISTING EDGE OF WATERCOURSE |
| | FLOODPLAIN BOUNDARY |
| | EXISTING CENTERLINE OF DRAINAGE DITCH |
| | EXISTING TREELINE |
| | EXISTING BUILDING |
| | EXISTING BUILDING TO BE DEMOLISHED |
| | ACCEPTABLE DEVELOPMENT AREA |
| | WETLAND AREA |
| | 100' ADJACENT WETLAND BUFFER |
| | EXISTING WELL |



EXISTING SITE PLAN INSET

SCALE: 1" = 100'

- NOTES:**
- PROPERTY BOUNDARIES OBTAINED FROM SURVEY TITLED "PROPOSED LOT LINE ADJUSTMENT BETWEEN THE LANDS OF CLARK" BY CYNTHIA K. ELLIOTT DATED DECEMBER 20, 2015.
 - EXISTING CONDITION BUILDING LOCATIONS DIGITIZED FROM NYSGIS AERIAL ORTHOIMAGERY AND FIELD MEASUREMENTS. TOPOGRAPHIC DATA GENERATED FROM DIGITAL ELEVATION MODEL (LIDAR).
 - NEIGHBORING PROPERTY BOUNDARIES ARE APPROXIMATE. CONTIGUOUS LAND OWNERS OBTAINED FROM COLUMBIA COUNTY 2019 FINAL ASSESSMENTS, GIS/PARCEL INVENTORY AND THE SURVEY TITLED "PROPOSED LOT LINE ADJUSTMENT BETWEEN THE LANDS OF CLARK".
 - WETLANDS WERE FIELD DELINEATED BY TACONIC PERSONNEL ON APRIL 23 AND 24, 2020.
 - FLOODPLAIN BOUNDARY DIGITIZED AND SCALED FROM FEMA FLOOD MAP.

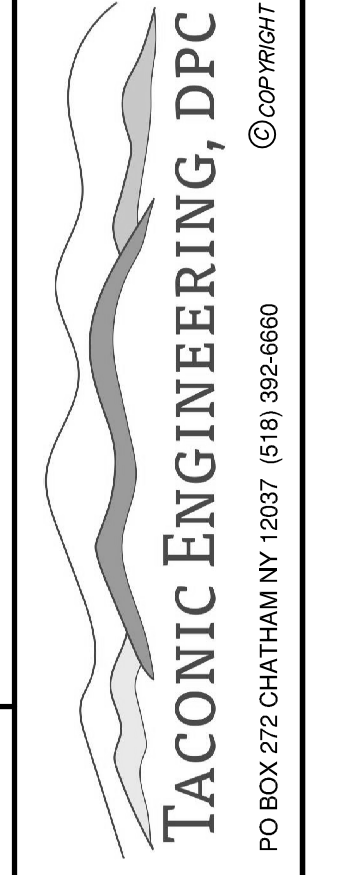
C101

SCALE: AS SHOWN

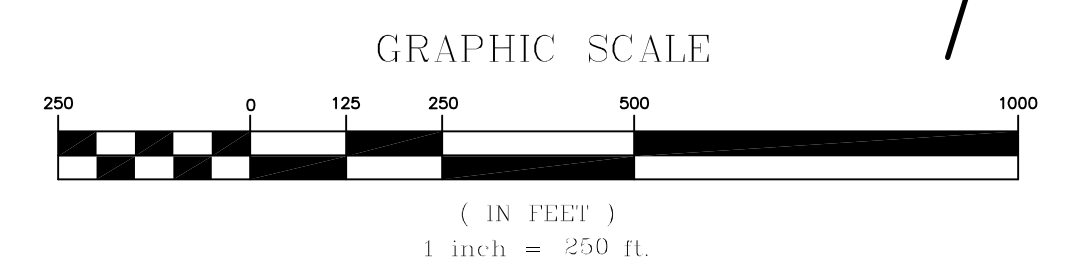
| REV. NO. | DATE | DESCRIPTION |
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| 1 | 5/6/20 | UPDATED PER PER COMMENT LETTER DATED 4/6/20 |

EXISTING CONDITIONS SITE PLAN

SILVER BROTHERS FARM DISTILLERY COLUMBIA COUNTY TOWN OF CHATHAM



TACONIC JOB# 20015 SHEET 2 OF 4 DRAWN BY: SJC DESIGNED BY: SJC APPROVED BY: CAL ISSUED 3-30-20



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G001

SCALE:
AS SHOWN

| REV. No. | ZONE | DESCRIPTION | DATE | BY |
|----------|------|-------------|------|----|
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SILVER BROTHERS FARM DISTILLERY

OLD CHATHAM, NEW YORK



TITLE PAGE

SILVER BROTHERS
FARM DISTILLERY

TOWN OF CHATHAM
COLUMBIA COUNTY

TACONIC ENGINEERING, DPC
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PO BOX 272 CHATHAM NY 12037 (518) 461-1900

DRAWING LEGEND

| | |
|------|------------------------------------|
| G001 | TITLE PAGE |
| A101 | PARTIAL PROPOSED FIRST FLOOR PLAN |
| A102 | PARTIAL PROPOSED SECOND FLOOR PLAN |
| A200 | EXISTING ELEVATIONS |

DRAFT
NOT FOR
CONSTRUCTION

TACONIC JOB#
20015
SHEET

DRAWN BY: SAC
DESIGNED BY: SAC

APPROVED BY: CAL
ISSUED
05/01/20

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| REV. No. | ZONE | DESCRIPTION | DATE | BY |
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PARTIAL PROPOSED
FIRST FLOOR PLAN

SILVER BROTHERS
FARM DISTILLERY
COLUMBIA COUNTY
TOWN OF CHATHAM

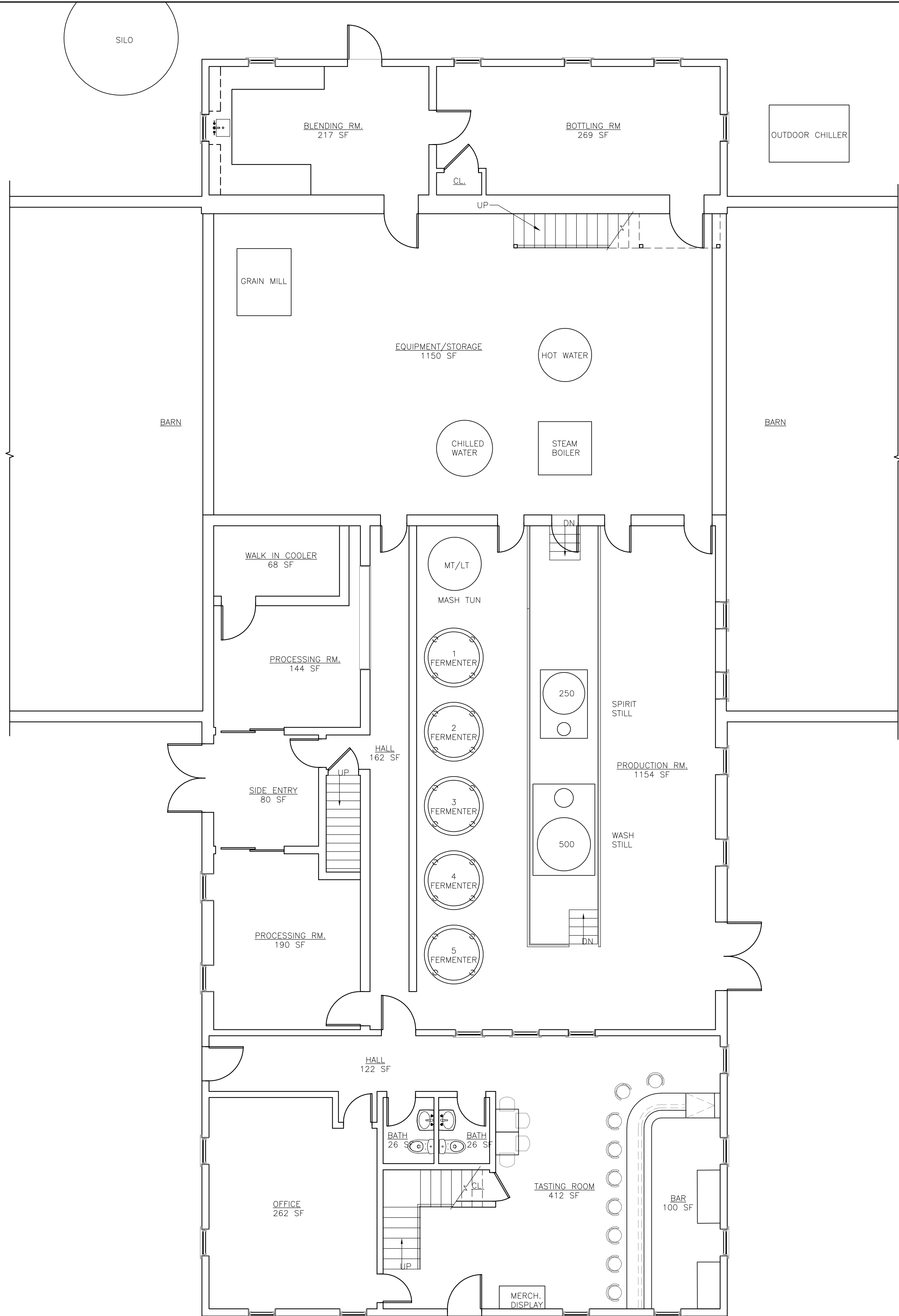


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20015
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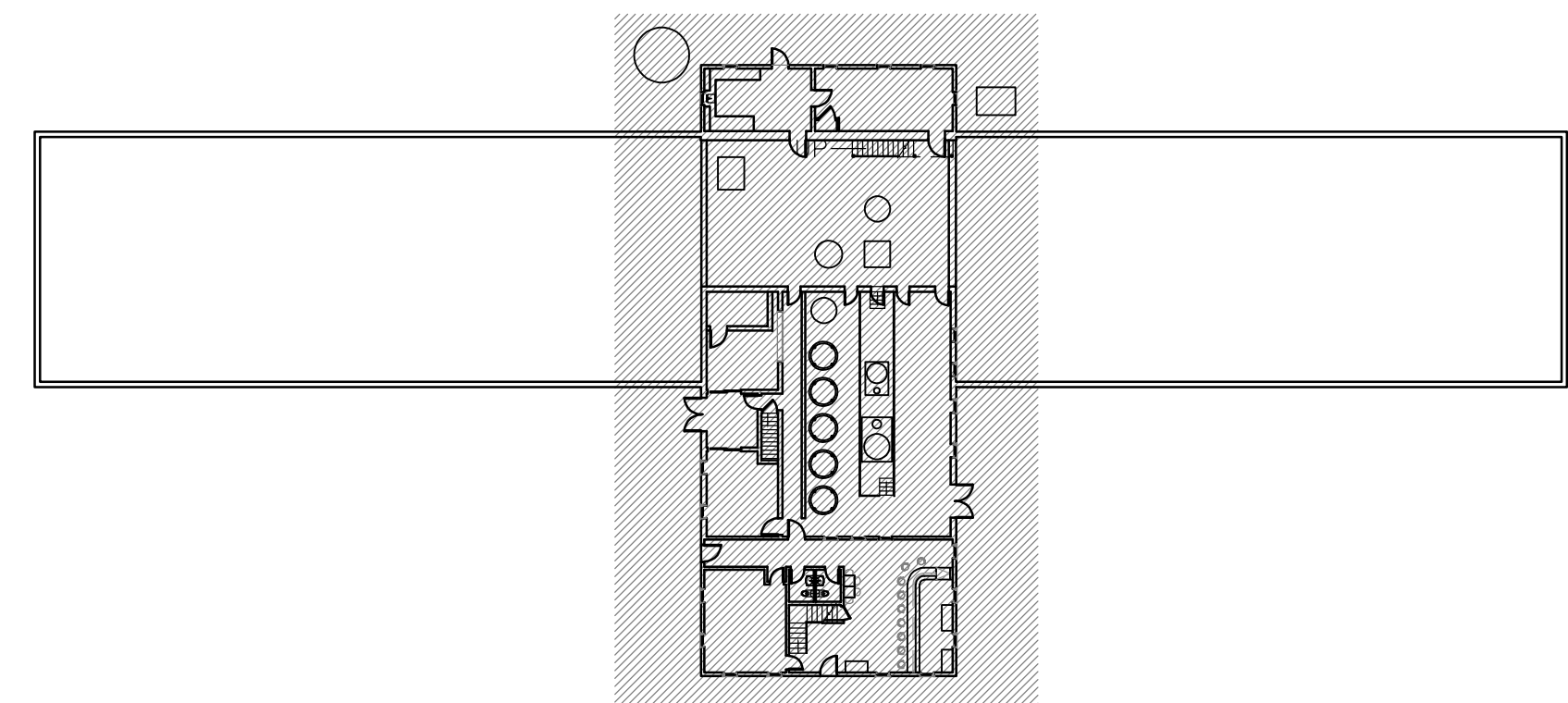
DRAWN BY: SAC
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05/01/20

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CONSTRUCTION

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1 PARTIAL PROPOSED FIRST FLOOR PLAN
SCALE: 3/16" = 1'-0"
A-101

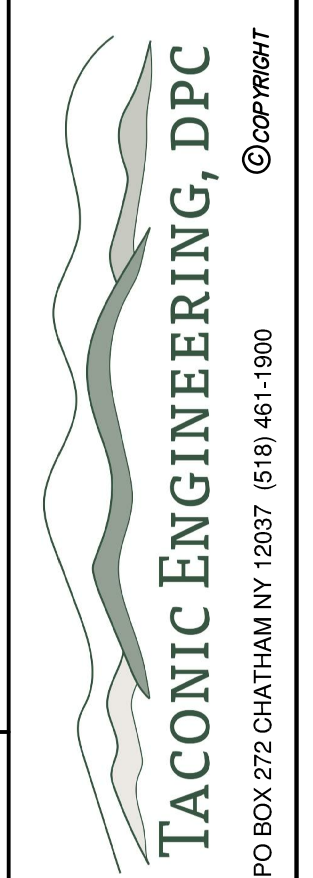


2 PROPOSED FIRST FLOOR PLAN
SCALE: 1/32" = 1'-0"
A-101

| REV. No. | ZONE | DESCRIPTION | DATE | BY |
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PARTIAL PROPOSED
SECOND FLOOR PLAN

SILVER BROTHERS
FARM DISTILLERY
TOWN OF CHATHAM
COLUMBIA COUNTY

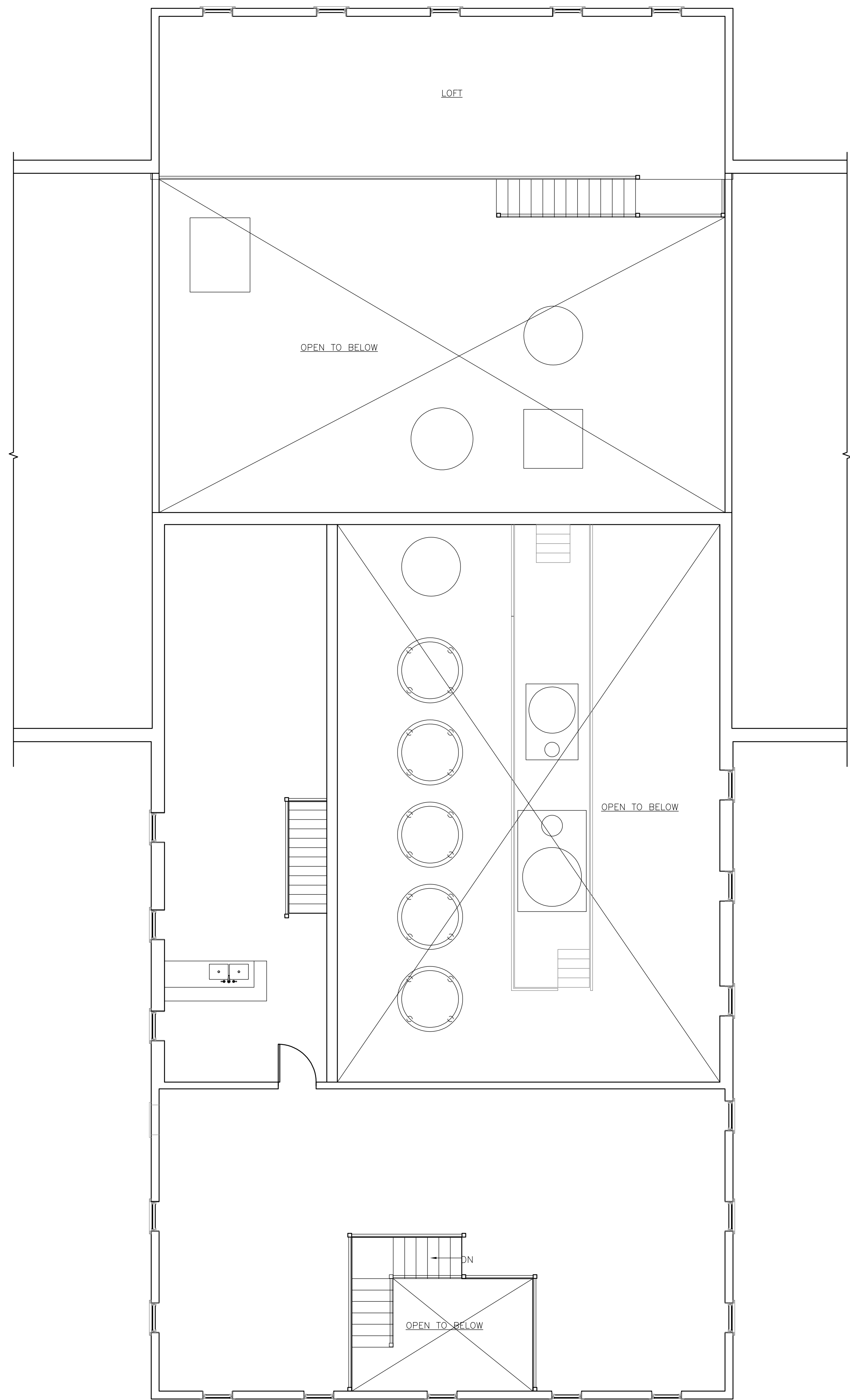


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20015
SHEET

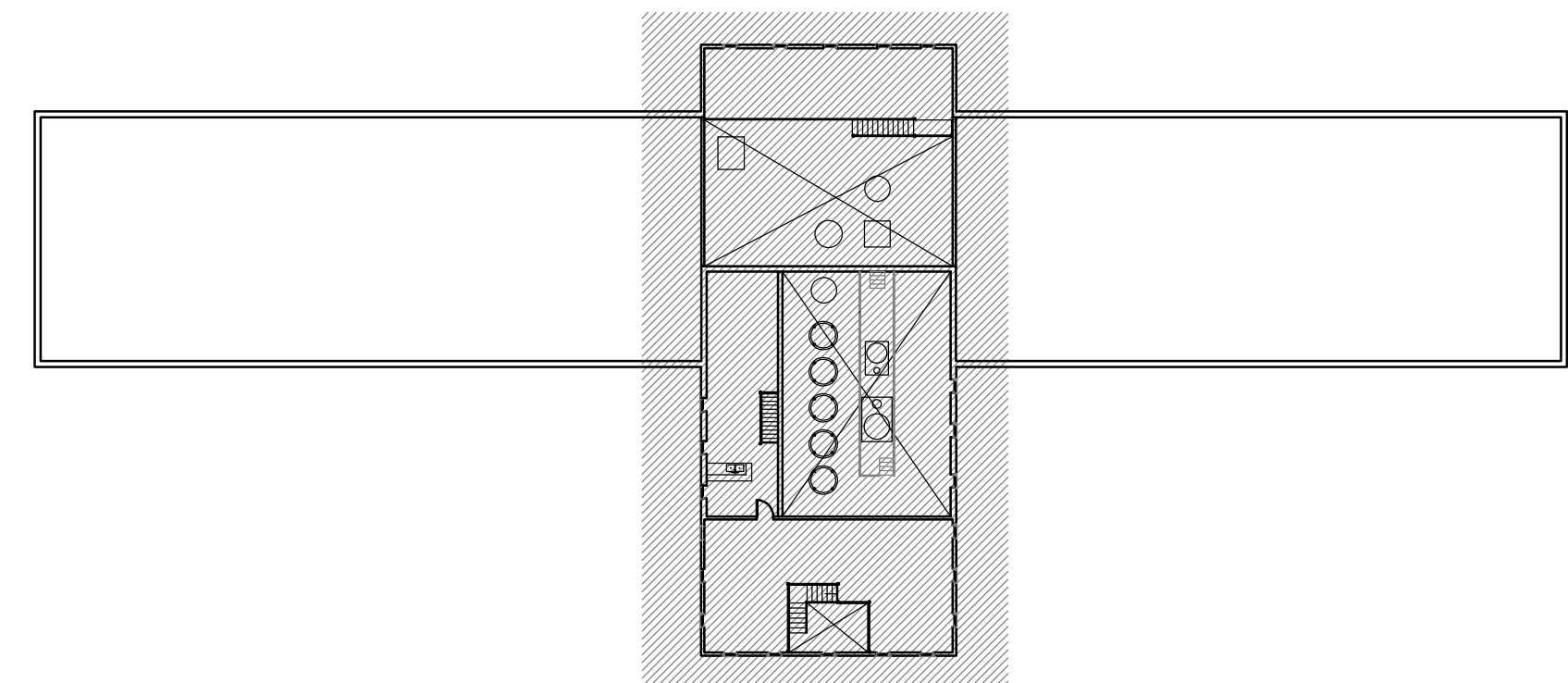
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DESIGNED BY: SAC
APPROVED BY: CAL
ISSUED
05/01/20

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NOT FOR
CONSTRUCTION

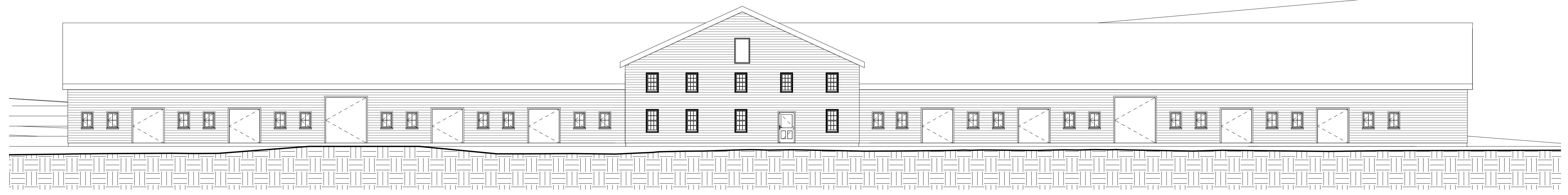
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1 PARTIAL PROPOSED SECOND FLOOR PLAN
SCALE: 3/16" = 1'-0"
A-102



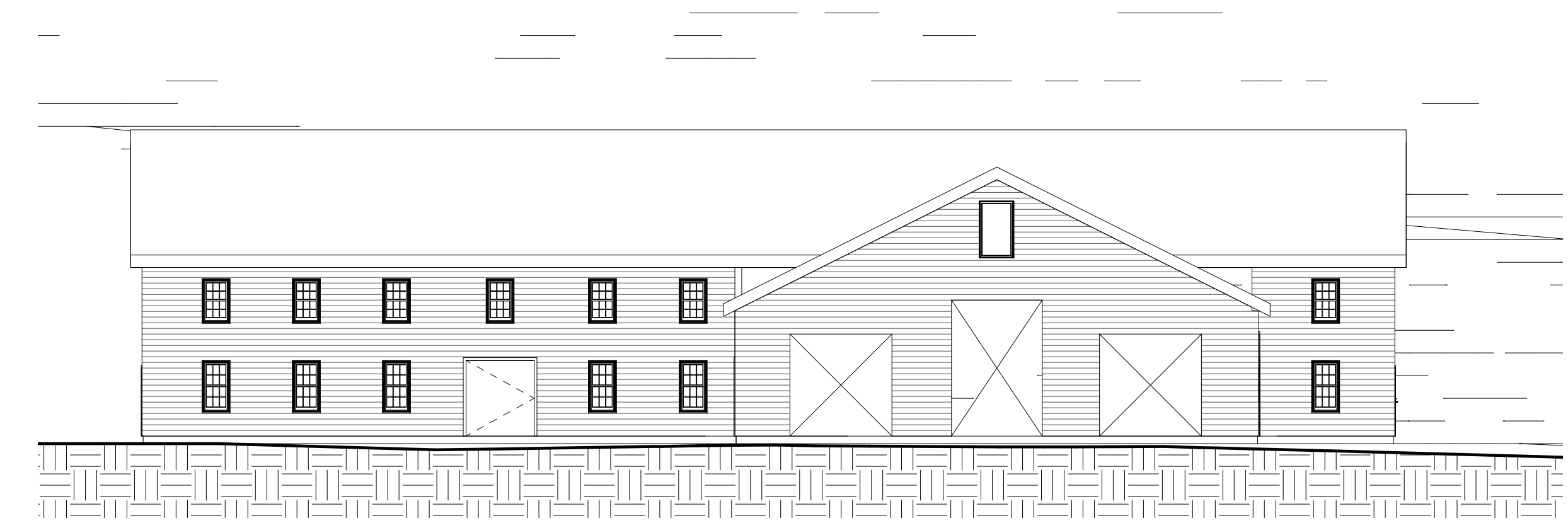
2 PROPOSED SECOND FLOOR PLAN
SCALE: 1/32" = 1'-0"
A-102



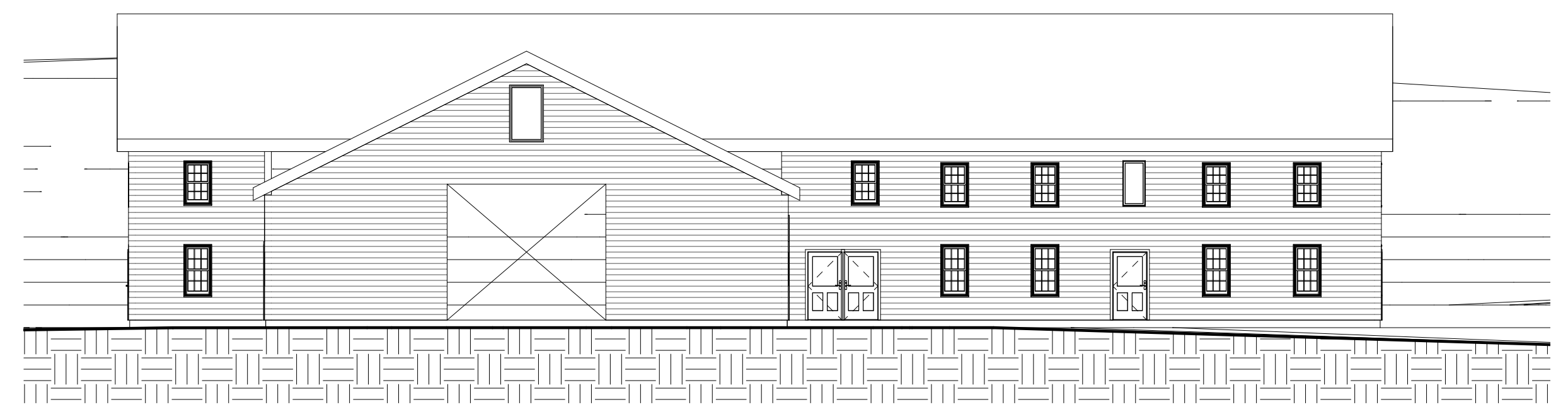
③ NORTH ELEVATION
3/32" = 1'-0"



② SOUTH ELEVATION
3/32" = 1'-0"



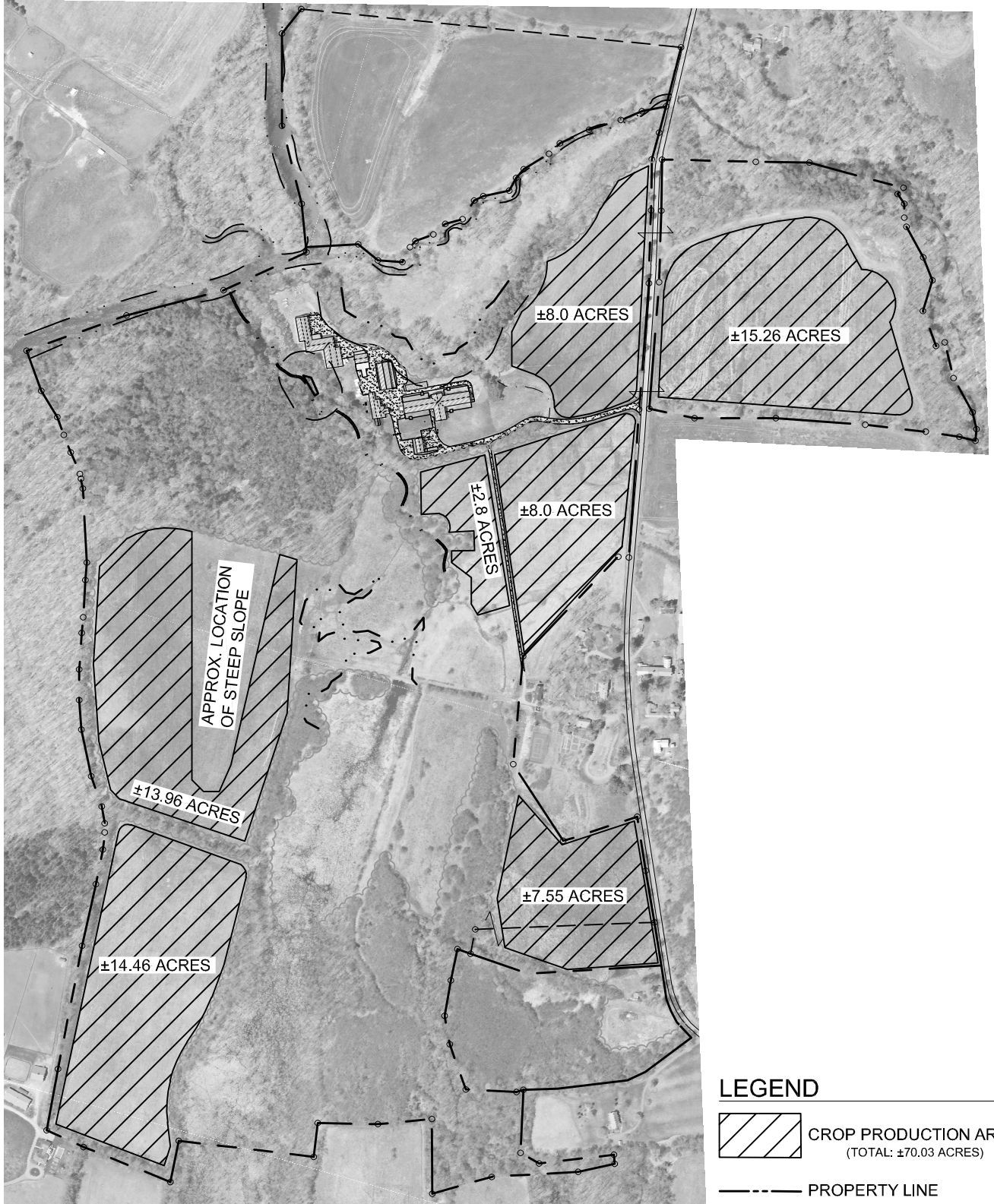
① EAST ELEVATION
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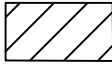


④ WEST ELEVATION
3/32" = 1'-0"

DRAFT
NOT FOR
CONSTRUCTION

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LEGEND

-  CROP PRODUCTION AREA
(TOTAL: ±70.03 ACRES)
-  PROPERTY LINE
-  WETLAND AREA

NOTES:

1. PROPERTY BOUNDARIES OBTAINED FROM SURVEY TITLED "PROPOSED LOT LINE ADJUSTMENT BETWEEN THE LANDS OF CLARK" BY CYNTHIA K. ELLIOTT DATED DECEMBER 20, 2015.
2. EXISTING CONDITION BUILDING LOCATIONS DIGITIZED FROM NYSGIS AERIAL ORTHOIMAGERY.



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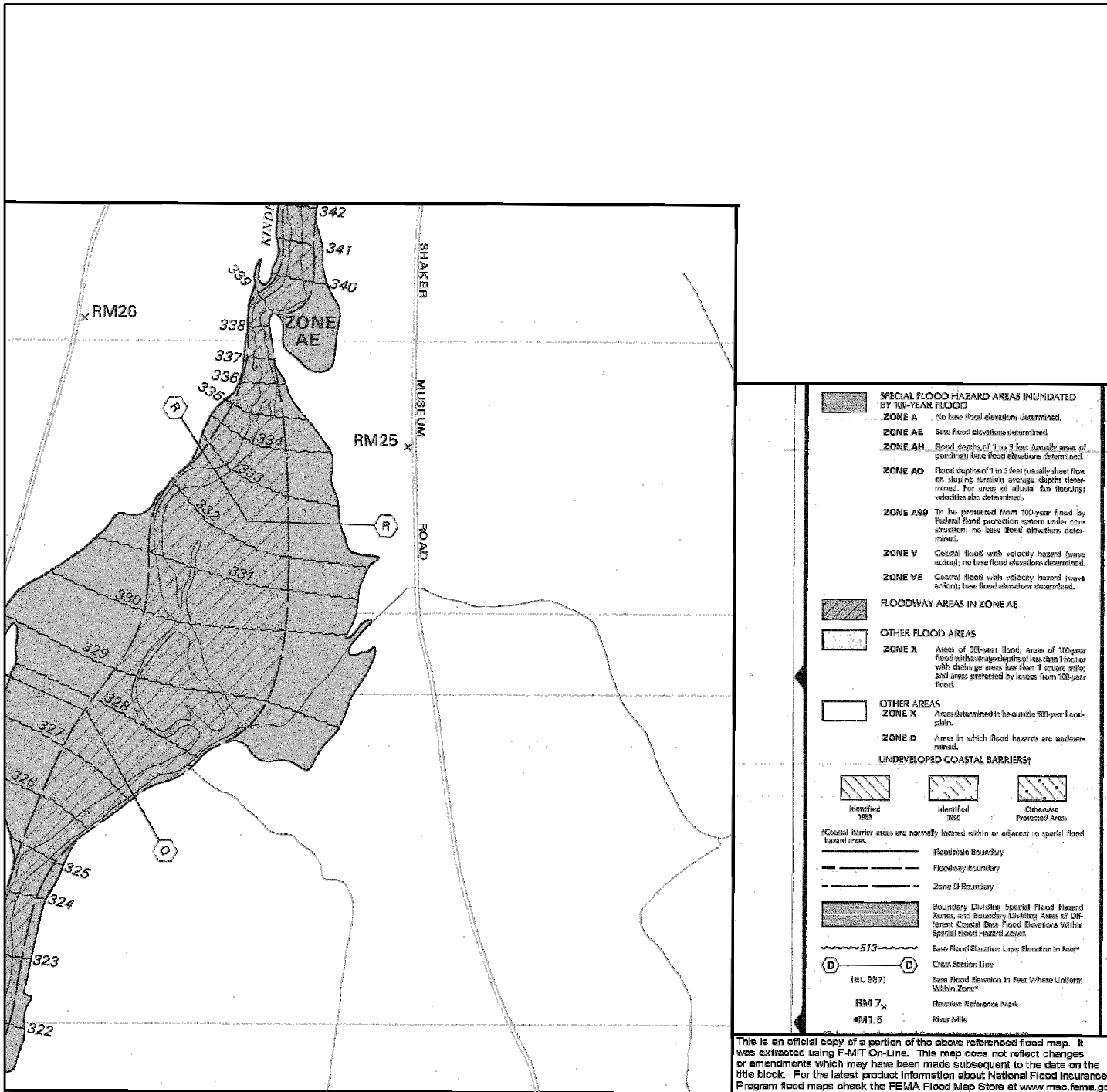
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**SILVER BROTHERS
FARM DISTILLERY**

155 SHAKER MUSEUM RD. CHATHAM, NY

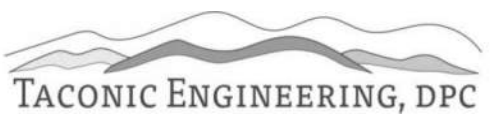
TACONIC JOB #: 20015
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FIG-1



| | |
|---|---|
| | SPECIAL FLOOD HAZARD AREAS INUNDATED BY 100-YEAR FLOOD |
| | ZONE A No base flood elevations determined. |
| | ZONE AE Base flood elevations determined. |
| | ZONE AH Flood depths of 1 to 3 feet (actual areas of ponding) base flood elevations determined. |
| | ZONE AD Flood depths of 1 to 3 feet (usually sheet flow on sloping terrain); average depths determined. For areas of alluvial fan flooding; velocities also determined. |
| | ZONE A99 To be protected from 100-year flood by Federal Flood protection system under construction; no base flood elevations determined. |
| | ZONE V Coastal flood with velocity hazard (wave action); no base flood elevations determined. |
| | ZONE VE Coastal flood with velocity hazard (wave action); base flood elevations determined. |
| | FLOODWAY AREAS IN ZONE AE |
| | OTHER FLOOD AREAS |
| | ZONE X Areas of 300-year flood; areas of 100-year flood with average depths of less than 1 foot or with drainage areas less than 1 square mile; and areas protected by levees from 100-year flood. |
| | OTHER AREAS |
| | ZONE X Areas determined to be outside 500-year flood plain. |
| | ZONE D Areas in which flood hazards are undetermined. |
| UNDEVELOPED COASTAL BARRIERS* | |
| | Identified 1983 |
| | Identified 1960 |
| | Candidate Protected Area |
| *Coastal barrier areas are normally located within or adjacent to special flood hazard areas. | |
| | Floodplain Boundary |
| | Floodway Boundary |
| | Zone D Boundary |
| | Boundary Delineating Special Flood Hazard Zones, and Boundary Delineating Areas of Different Coastal Base Flood Elevations Within Special Flood Hazard Zones |
| | Base Flood Elevation Line: Elevation in Feet* |
| | Cross Section Line |
| | Base Flood Elevation in Feet Where Uniform Within Zone* |
| | Elevation Reference Mark |
| | River Mile |

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FIG-2