

City of Madison

Conditional Use

Location 1413 Northern Court

Project Name

Northern Court Distillery Conversion

Applicant

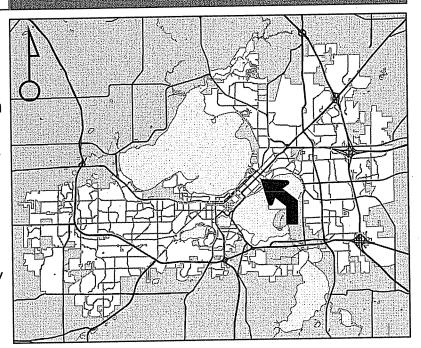
Northern Court LLC / John Mleziva - State Line Distillery, LLC

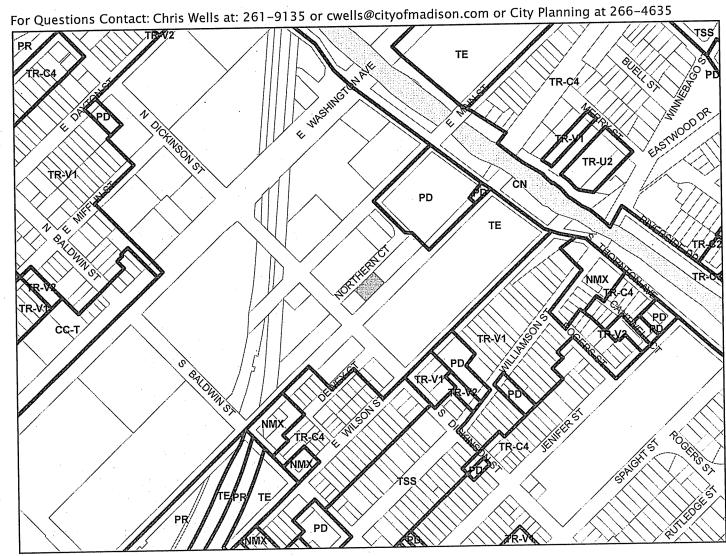
Existing Use Warehouse

Proposed Use

Convert existing building into distillery

Public Hearing Date Plan Commission 17 October 2016





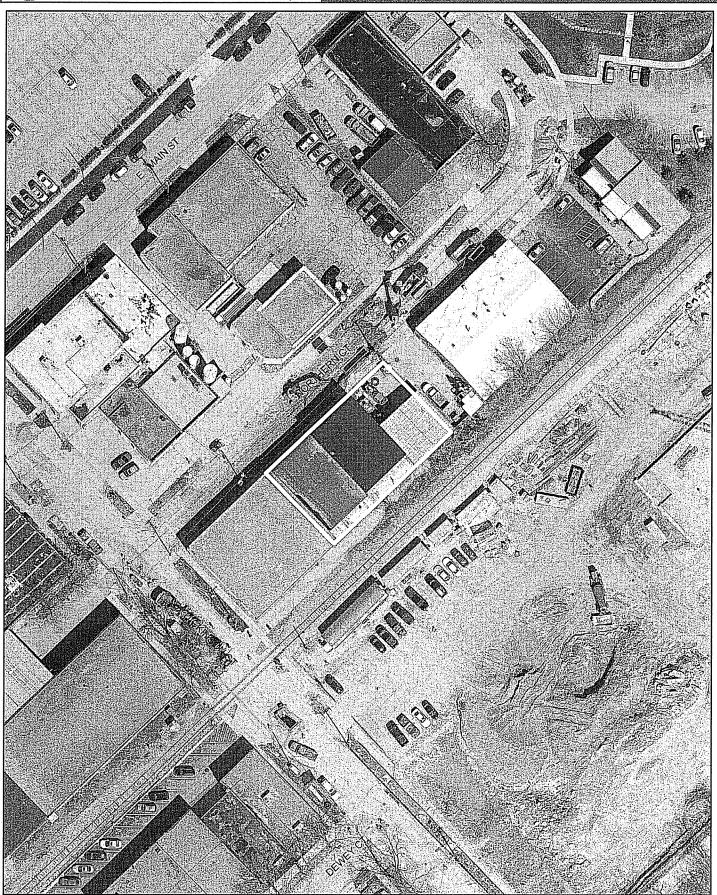
Scale: 1" = 400'

City of Madison, Planning Division : PPE : Date : 11 October 2016

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City of Madison



Date of Aerial Photography: Spring 2016



LAND USE APPLICATION

CITY OF MADISON

adison m		
215 Martin Luther King Jr. Blvd; Room LL-100 PO Box 2985; Madison, Wisconsin 53701-2985 Phone: 608.266.4635 Facsimile: 608.267.8739	FOR OFFICE USE ONLY: Amt Edid (a) Receipt No. 0 705 29 Date Received 9/1/6 007 Received By 0007	
All Land Use Applications should be filed with the Zoning Administrator at the above address.	Parcel No. 0710-072-1218-8 Aldermanic District 6 May Sha Rumme	
The following information is required for all applications for Plan Commission review except subdivisions or land divisions, which should be filed using the <u>Subdivision Application</u> .	Zoning District	
This form may also be completed online at: www.cityofmadison.com/developmentcenter/landdevelopment	Urban Design Commission Plan Commission Common Council Other: Form Effective: February 21, 2013	
Project Address: 1413 Northern Court, Project Title (if any):		
This is an application for (Check all that apply to your Land		
☐ Zoning Map Amendment from		
	Major Amendment to Approved PD-SIP Zoning	
Review of Alteration to Planned Development (By Plan Commission)		
Conditional Use, or Major Alteration to an Approved Conditi	ional Use	
☐ Demolition Permit		
Other Requests:		
3. Applicant, Agent & Property Owner Information:		
pplicant Name: John Meziva Compar treet Address: 1109 Mohican Pass City/State:	10 1:00 / 124	
(10 1100 1577	Madison / WI Zip: 53711 Email: im & Stateline distillery - Com	
	ny: State Line Distillery, LLC	
una 111' Ace	Madison/WI Lip: 537/1	
1113 1117	و الناع المناء المناطقة المناط	
	Email: jim@stateliheaistillery.cum	
Property Owner (if not applicant): Northern Court, LLC	111 /12	
treet Address: 1337 William Son St. City/State: 1	Madison/WI zip: 53:403	
I. Project Information:		
Provide a brief description of the project and all proposed uses of the site: Repurposed Space to be used as a distillery and tasting room		
December 2016 December 2016	Completion April 2617	

5. Required Submittal Information

All Land Use applications are required to include the following:

Project Plans including:*

- Site Plans (<u>fully dimensioned</u> plans depicting project details including all lot lines and property setbacks to buildings; demolished/proposed/altered buildings; parking stalls, driveways, sidewalks, location of existing/proposed signage; HVAC/Utility location and screening details; useable open space; and other physical improvements on a property)
- Grading and Utility Plans (existing and proposed)
- Landscape Plan (including planting schedule depicting species name and planting size)
- Building Elevation Drawings (fully dimensioned drawings for all building sides, labeling primary exterior materials)
- Floor Plans (fully dimensioned plans including interior wall and room location)

Provide collated project plan sets as follows:

Name of Applicant John Meziva

Authorizing Signature of Property Owner

- Seven (7) copies of a full-sized plan set drawn to a scale of 1 inch = 20 feet (folded or rolled and stapled)
- Twenty Five (25) copies of the plan set reduced to fit onto 11 X 17-inch paper (folded and stapled)
- One (1) copy of the plan set reduced to fit onto 8 ½ X 11-inch paper
- * For projects requiring review by the **Urban Design Commission**, provide *Fourteen (14) additional 11x17 copies* of the plan set. In addition to the above information, <u>all</u> plan sets should also include: 1) Colored elevation drawings with shadow lines and a list of exterior building materials/colors; 2) Existing/proposed lighting with photometric plan & fixture cutsheet; and 3) Contextual site plan information including photographs and layout of adjacent buildings and structures. The applicant shall <u>bring</u> samples of exterior building materials and color scheme to the Urban Design Commission meeting.

X	Letter of Intent: Provide one (1) Copy per Plan Set describing this application in detail including, but not limited to:	
	 Project Team Existing Conditions Project Schedule Proposed Uses (and ft² of each) Hours of Operation Building Square Footage Number of Dwelling Units Estimated Project Cost Number of Construction & Full- Time Equivalent Jobs Created Public Subsidy Requested 	
X	Filing Fee: Refer to the Land Use Application Instructions & Fee Schedule. Make checks payable to: City Treasurer.	
X	Electronic Submittal: All applicants are required to submit copies of all items submitted in hard copy with their application as Adobe Acrobat PDF files on a non-returnable CD to be included with their application materials, or by e-mail to pcapplications@cityofmadison.com .	
	Additional Information may be required, depending on application. Refer to the Supplemental Submittal Requirements.	
6.	Applicant Declarations	
Ø	Pre-application Notification: The Zoning Code requires that the applicant notify the district alder and any nearby neighborhood and business associations in writing no later than 30 days prior to FILING this request. List the alderperson, neighborhood association(s), and business association(s) AND the dates you sent the notices: Marsha Rummel (Angust 12th) Marguette Neighborhood Association (August 9th) MNA made a motion to approve with a 10-0 vete for 1 abs	
X.	Pre-application Meeting with Staff: Prior to preparation of this application, the applicant is required to discuss the proposed development and review process with Zoning and Planning Division staff; note staff persons and date. Planning Staff: Win Firm Date: 8/16/16 Zoning Staff: Matt Tucker Date: 8/16/16	

Relationship to Property: Tenant at 1413 Novithern (out

The applicant attests that this form is accurately completed and all required materials are submitted:

Letter of Intent:

PROJECT TEAM

Client

State Line Distillery, LLC 1109 Mohican Pass Madison, WI 53711 612.432.0037 John Mleziva – Managing Member

Production Manager

Mark Anunson (Previously of FEW Spirits) 5426 Greening Lane Madison, WI 53705 608.440.4319

Architectural Design

Shulfer Architects, LLC 7780 Elmwood Avenue, Suite 208 Middleton, WI 53562 608.836.7570

Site Survey

NEEDS ATTENTION

EXISTING CONDITIONS

Currently, a 12,500 sq. ft. concrete block building occupies this lot at 1413 Northern Court and has not been in use since 2000.

PROJECT SCHEDULE

Presently, we have issued schematic drawings and invitations to bid to four (4) contractors. We expect to have bids returned to us by the end of August. Construction will begin on December 1st of this year and be completed by the summer of 2017.

PROPOSED USES

The proposed uses of the redeveloped space are distillery production and barrel storage, and a tasting room.

• Production Space: 5,000 sq. ft.

• Tasting Room: 1,500 sq. ft.

HOURS OF OPERATION

Monday – Friday: 4:00 p.m. – 10:00 p.m. Saturday: 12:00 p.m. – 10:00 p.m.

BUILDING SQUARE FOOTAGE

The building is 12,500 sq. ft. See 'Proposed Uses' for distillery/tasting room sq. ft. totals.

NUMBER OF DWELLING UNITS

Zero (0)

AUTO and BIKE PARKING STALLS

There are five (5) or six (6) automobile parking stalls provided in this project, one (1) stall which will be dedicated as 'Handicap Parking'. There are twenty (20) external bike parking stalls provided in this project.

LOT COVERAGE and USABLE OPEN SPACE CALCULATIONS

NEEDS ATTENTION

VALUE OF LAND

The land is valued at \$29,600.

ESTIMATED PROJECT COST

The estimated project cost is TBD.

NUMBER OF CONSTRUCTION and FULL-TIME EQUIVALENT JOBS CREATED

The estimated number of construction jobs created is fifteen (15) FTE.

The estimated number of full-time equivalent jobs created is five (5) FTE.

PUBLIC SUBSIDY REQUESTED

No public subsidy is requested for this project.

ADDITIONAL PROJECT INFORMATION:

State Line Distillery, LLC is a grain-to-glass craft distillery that will produce a range of premium spirits including vodka, gin, eau de vie, brandy and whiskey. We value an environmentally conscientious business practice model, and we are committed to limiting our ecological footprint through energy conservation, local sourcing of ingredients whenever possible, and waste management recycling. In addition, State Line Distillery will donate up to five-percent

(5%) of its annual net-profits to local non-profit organizations, with special consideration given to those dedicated to assuring present and future environmental conservation efforts.

One of the primary goals of State Line Distillery is to "own our backyard". Undoubtedly, a key aspect towards achieving this goal is dependent on the location of the facility and engaging the community and businesses within the area where the facility resides. Located within the Railroad Corridor on the Isthmus, 1413 Northern Court is a perfect example of a space that has the potential to become a cornerstone within the community. On weekends we intend to offer tours of the facility; in addition, we plan to partner with local establishments to provide educational craft cocktail courses to members of the community.

Impact on the surrounding community due to delivery and loading of raw materials and finished product will be minimal. We anticipate an average of one (1) or two (2) deliveries and one (1) loading of finished product per week. Delivery and loading times will occur via semi-truck, Monday through Friday during regular business hours (i.e. 8:00 a.m. – 5:00 p.m.).

The types of smells produced from the distillery can best be described as bready and/or malty. These types of smells will be produced for approximately two (2) hours three (3) times per week. We do not anticipate the smells traveling more than one-half (1/2) block, and should not be over powering for any surrounding businesses or homes. For comparisons, many of the same types of smells would be produced from a bread producer.

Preliminary conversations with the Market Neighborhood Association indicate a strong level of support for this project, and the proposed project meets or exceeds all zoning requirements for the current zoning, Traditional Employment (TE).

Thank you for your consideration.

Eric Welch <eric@ericwelchpainting.com> to district6

Aug 12

Marsha,

Hope all is well. I'm writing to introduce a new project for the repurposed warehouse on 1413 Northern Court. We hope to submit for city approvals in the coming weeks and wanted to both notify you and answer any questions you might have.

We presented the concept, plan, and details for Stateline Distillery to the MNA at this week's monthly P&D meeting for the owner, John Mleziva, who was out of town but approved our presenting in his absence. Board and association voted 10-0 to support with one abstaining citing questions about odors, which are minimal. The distillery steeps grain at a low temperature during the mash, which is about a 60-minute process 2-3 times per week. It is unlikely the smell during that mash would be noticed a block away. One association member who lives on Dewey Ct approved of the project after hearing that answer to the question. The abstaining vote wanted more detail on odors (she lived near that BBQ Joint and is understandably sensitive to the odor issue, though it really is negligible in this case, not unlike the Old Sugar in scale and a impact.)

John has long intended to pursue his passion of owning and operating a world-class distillery. John's background in brewing and distilling includes a Master's Degree from Harriet Watts College in Edinburgh, one of the premier programs in the world, after which he worked at Death's Door distillery on the way to starting his own business.

The craft distillery he is proposing is a small neighborhood-scaled production facility. He plans to start the first year with just over 1,000 cases; his maximum capacity with the 7-barrel system he has planned would be 7,000 cases per year. Death's Door, as a local point of comparison, has a capacity of over 100,000 cases per year. We're not certain what Old Sugar's capacity is, but likely somewhere in the same range as what Stateline proposes. This level of production entails a once per week delivery of grain, delivered in 50lb sacks rather than the 2,000lb sacks used for larger scale distilleries. Also once per week, would be a glass bottle delivery. He's not certain whether the delivery service would delivery the small sacks by semi or smaller step-van size vehicle, but Northern Court already sees periodic semi traffic to and from the Badger Welding business opposite this building on Northern Ct, and Bock Water Heater's manufacturing facility across S Dickinson. Outgoing shipments would also likely be a once per week event that might increase to a few over the course of 5-10 years.

A crucial component of the viability of the business at this scale is presenting his products directly to the local community through a tasting room where John can sell direct to customers. This is not a bar, but a tasting room only, with limited hours (he is looking at 4-10pm with possibly a noon-10pm Saturday if business warrants). MNA approved his plan with a friendly amendment that closing hours are 10pm. Other than mixers and accompaniments to blend with his spirits, the tasting room is there to serve only his own products and creations. The capacity of the tasting is room is designed at around 50 people. As you might expect, smoking and spirit production don't mix, so John intends the entire premises to be smoke-free. On the issue of smoke and odors, the spirits production produces a minimal odor element when the grain is mashed, a malty semi-sweet smell that many find pleasant, but minor in any event. Unlike a brewery the mash is not a boil, but a steeping at a much lower temperature so there is a mild and smaller odor produced in the building itself.

There is negligible noise produced, most of which would be from the few deliveries per week during business hours. The immediate neighbors of this building are all commercial, manufacturing in two cases Badger and Bock, and the state archive on the opposite side of the railroad tracks, and a TDS construction warehouse on the east side of the building.

The production will employ 3 full time positions including John and Mark Anunson who is coming to work with John from Few spirits, the award winning distillery located in Evanston, IL, outside Chicago. It is a world class team and their intention is to produce a quality of spirit that will put Madison and the neighborhood on the map nationally in the field of craft distilling. Along those lines, John has ordered his still from a premier still manufacturer in the world out of Germany. The still is a Ln entirely vertical stack rather than a series of shorter stacks, and produces what many consider to be a finer base spirit. As well he plans to barrel age his whiskey traditionally in larger 50-gallon barrels and for longer, giving the product the potential to compete on a national and international level with other comparable operations. The tasting room will add another 3-5 jobs depending on business and growth for a total initial jobs creation of 6 full or nearly full time positions.

It is John's intention to be involved in the neighborhood and community through his business and has set up a system in which he will donate 5% of profits to local charities and non-profits that fit in with his mission statement of environmental stewardship and conservation. He also plans to collaborate with local farmers and business people to craft unique Wisconsin spirits using locally sourced botanicals and ingredients. He has an existing relationship with Door Creek Orchard to partner and produce an Eau de Vie, or Apple Brandy using those apples. Also, all spent grain will be donated to local area farms for feed.

Also on the neighborhood front, John plans to develop partnerships with local restaurants and food trucks to make food available during business hours. For example, having a local resource like Grampa's Pizzeria available for delivery, and food trucks as well.

The site plan shows the current plan for the 6,500 sq ft space, drawn by Kirk Biodrowski at Shulfer Architects. John and the owners are working closely with Kirk to design an efficient and beautiful space that will include windows into production space, allowing viewing of the barrels, the still, and the workplace from the tasting room and from Northern Court. The tasting room itself is planned for the smaller 900 square foot addition at the far east of the building, and may include either indoor or outdoor space at the rear of the space, facing the railroad tracks and the new archive facility. We are not yet certain if those two spaces, which are currently attached Quonset huts, can be saved and incorporated into the space. There may be structural concerns in those older huts. John and the owners are cooperating on soliciting a bid to complete the work from several highly qualified local contracting companies, who will be able to answer that question.

As you are aware Creative Energy has leased the end unit of this building on S Dickinson and Northern Ct. Stateline moving into the opposite end is a testament to the dynamic and interpenetrating nature of an organic neighborhood where diverse uses and interest live

happily side-by side.

Please contact me or John if you'd like meet to discuss the project or if you have any questions.

Thank you very much.

Eric

Eric Welch Painting 608-770-4020 ericwelchpainting.com

STATE LINE DISTILLERY

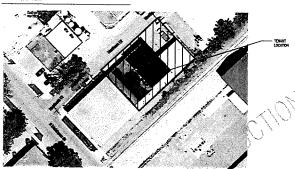
TENANT IMPROVEMENT 1413 NORTHERN CT MADISON, WISCONSIN

HATCH PATTERNS KEY:

FACTORY COCUPANCY F-1



OCCUPANCY TYPE LOCATIONS (NOT TO SCALE):



CONTACTS:

TENANT: STATE UNE DISTILLERY LLC 1109 MOHICAN PASS MADISON, WI 53711 CONTACT: JOHN MLEZIVA 608-432-0037

ARCHITECT: SHULFER ARCHITECTS, LLC 77810 ELMWOOD AVE, STE 208 MIDDLETON, WI 53562

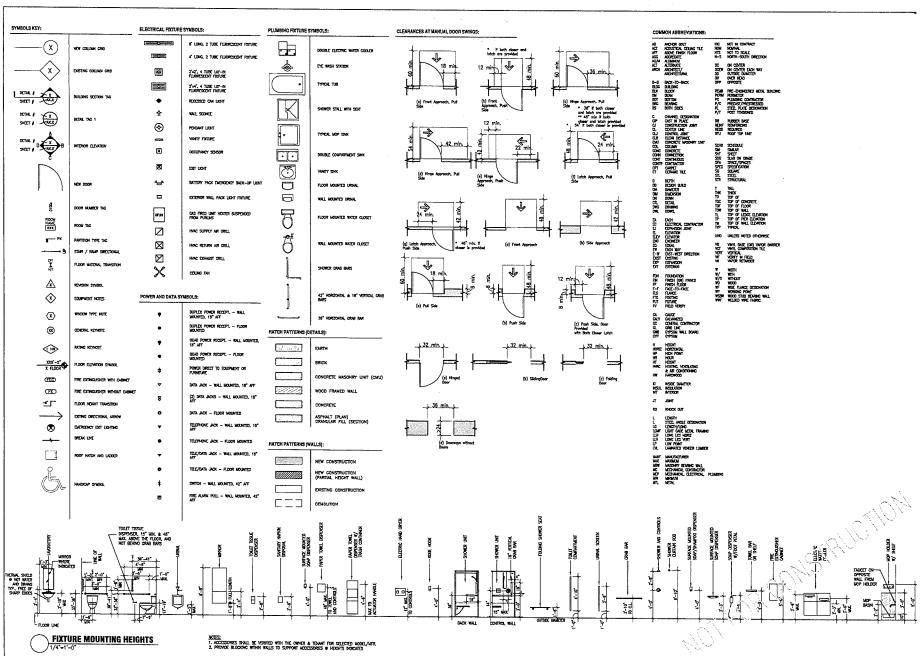
STRUCTURAL ENGINEER: MP SQUARED 583 D'ONOFRIO DR, STE 201 MADISON, WI 53719

STATE LINE DISTILLERY, LLC

COVERSHEET

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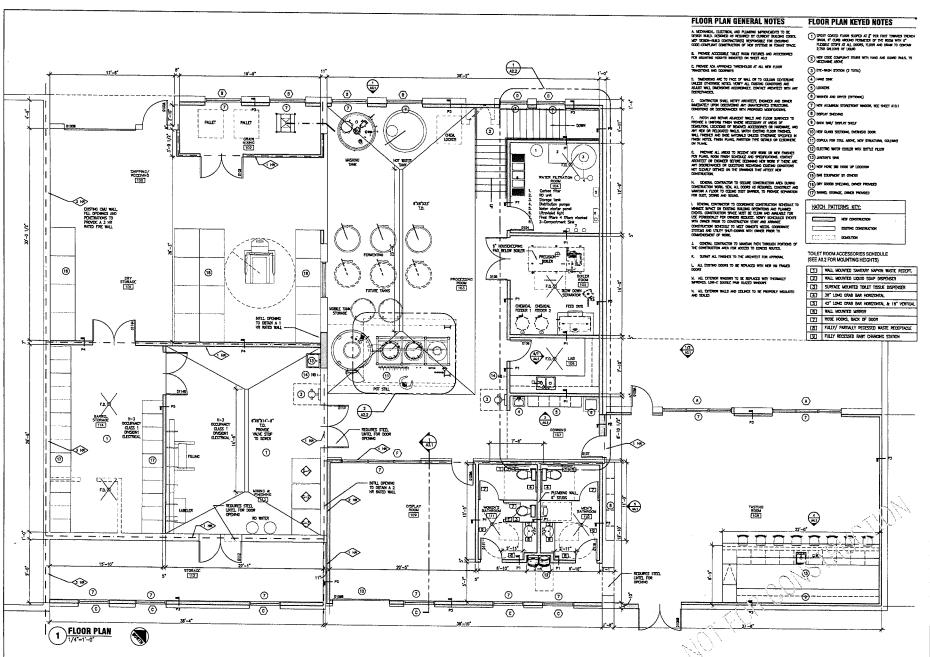
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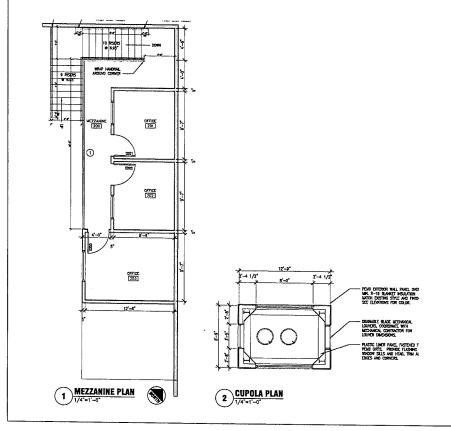


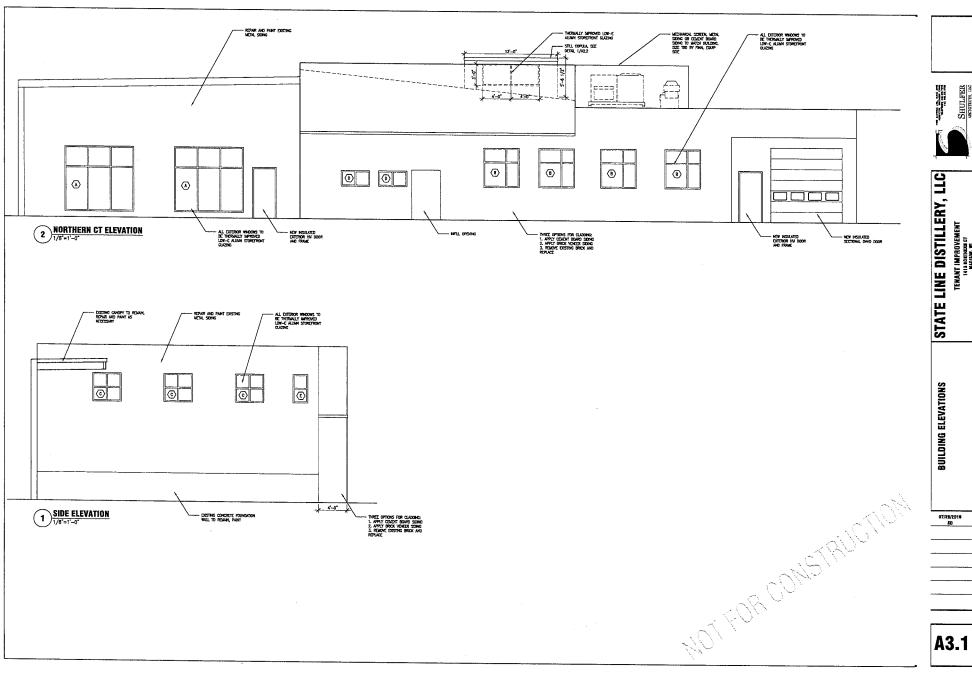
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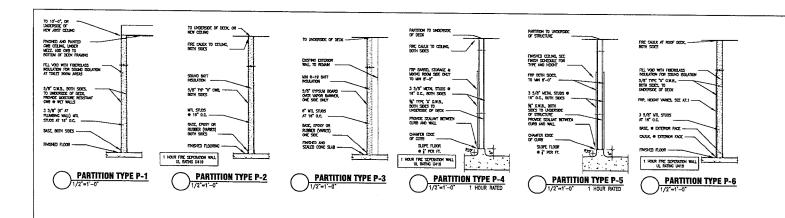


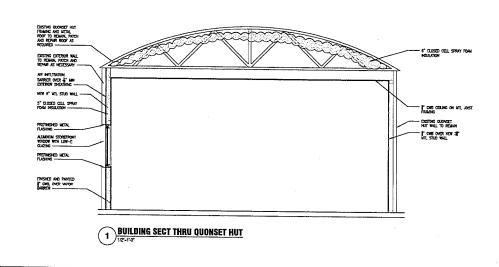


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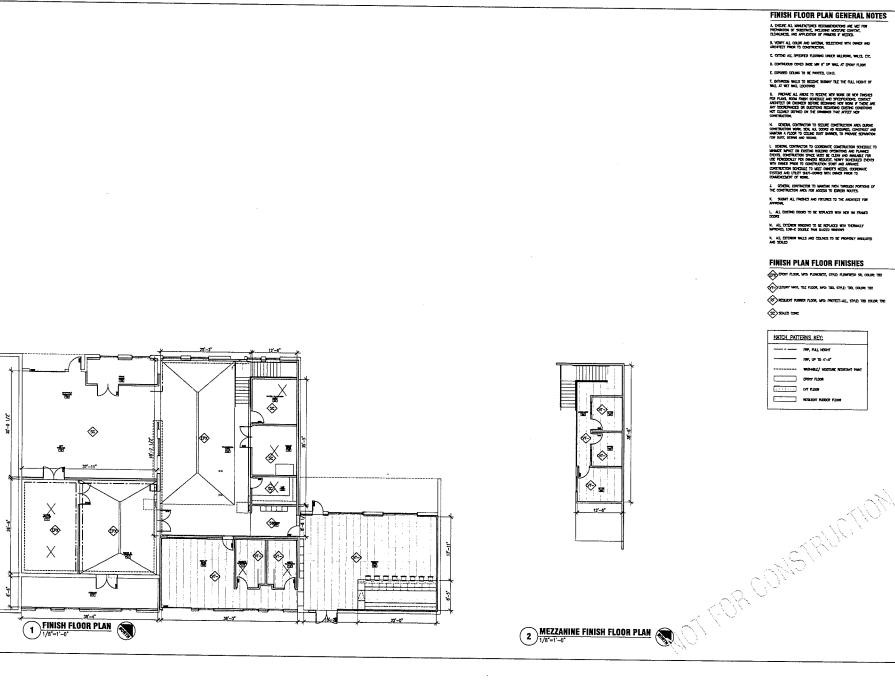
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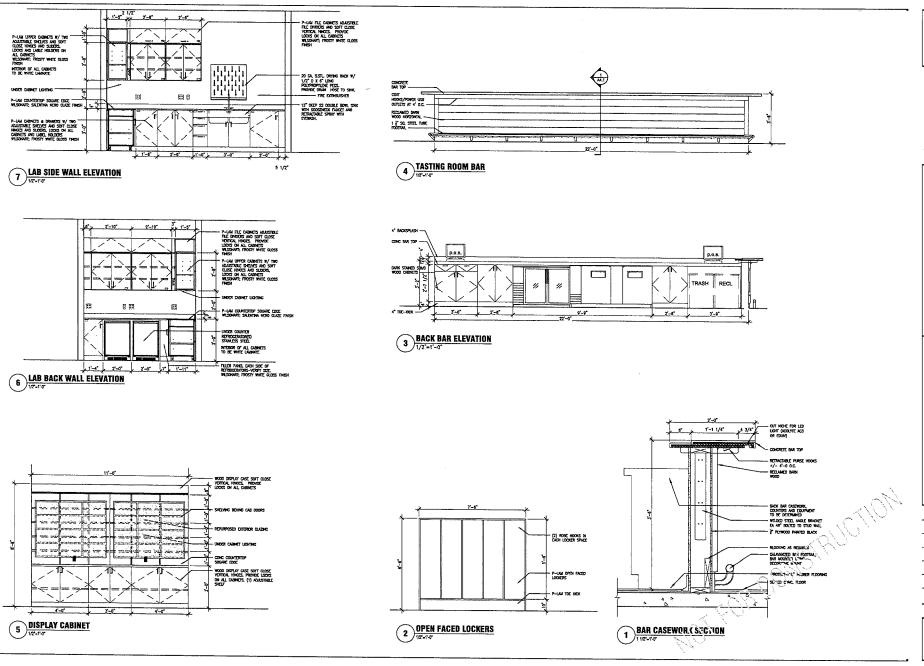


STATE LINE DISTILLERY, LLC

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MADISON, WI

FINISH FLOOR PLAN

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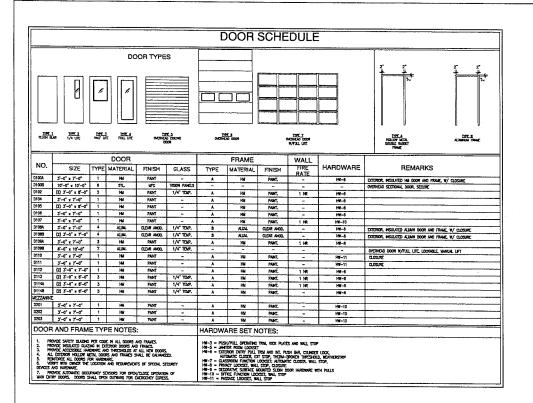
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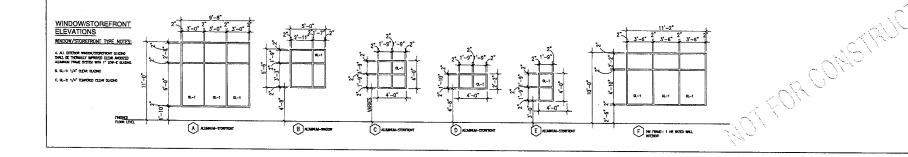
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STATE LINE DISTILLERY, LLC

SCHEDULES

