Brewery, Winery & Food Pilot Facilities



Regents' Committee on Grounds and Buildings February 3, 2009



Program Summary

Food Science & Technology: Brewery

Mill Room, Cooler, Storage, Equipment

Food Processing

Coolers, Storage, Equipment

Milk Processing

Laboratory

Common Rooms

Support Spaces
Classroom & Lab
Administrative Space

Viticulture & Enology: Winery

Fermentation Room Cellars Support Spaces Classroom & Lab Administrative Space















Project Information

Efficient Floor Plan

24,700 Assignable Square Feet 31,800 Gross Square Feet 78% ASF/GSF

Project Costs

\$16,500,000 Total Cost (\$11.5M Gift Funds) \$12,200,000 Building Cost \$384/GSF

Design Build Delivery Method

Design Competition
Best Value Selection Process
BNB NorCal / Flad and UC Davis are Partners

Schedule

Construction: May 2009 to July 2010 Equipment & Occupancy: June to Aug 2010















Sustainable Design

Targeting LEED Gold:

Sustainable Sites	8
Water Efficiency	3
Energy & Atmosphere	10
Materials & Resources	5
Indoor Environmental Quality	14
Innovation in Design	5
Total	45
LEED Gold Range 39-51	

Donor Opportunity for LEED Platinum:

Pursue additional credits for native plantings, water conservation, energy efficiency, renewable energy, recycled and regional materials and innovations directly related to winery operations.

Total 55
LEED Platinum Range 52-69









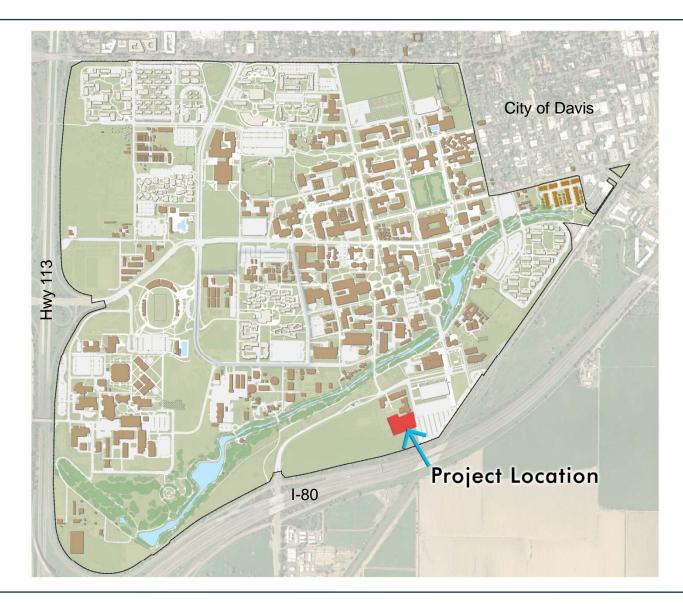








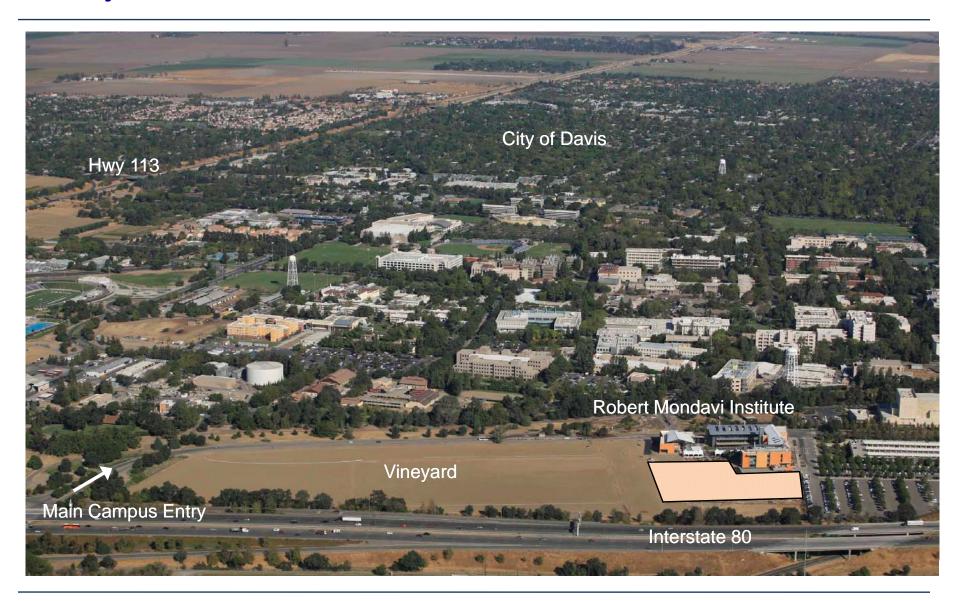
Project Location







Project Location Aerial View





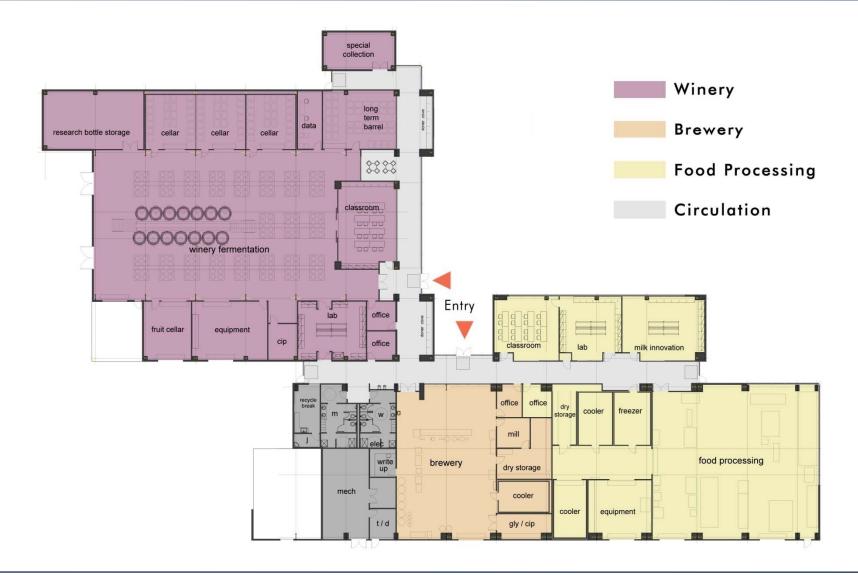
Site Plan







Floor Plan







Architectural Context











Looking East from Vineyard





Looking West from Parking Structure



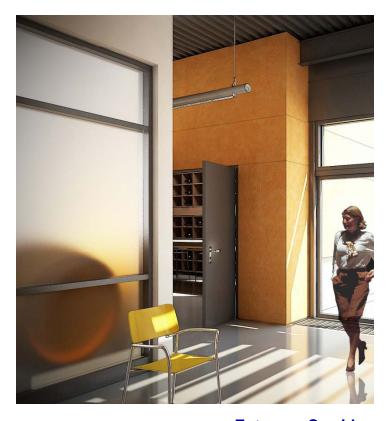


Looking Southwest from RMI Courtyard





Interior Views



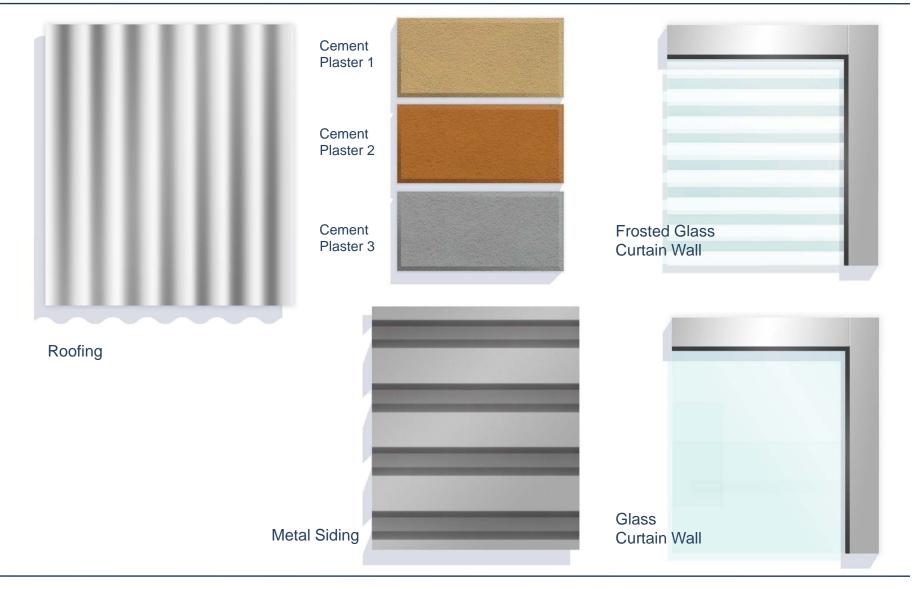
Entrance Corridor



Winery Classroom Looking into Fermentation



Exterior Materials





Discussion





