

**ORDINANCE NO. 455**

**AN ORDINANCE AMENDING ARTICLE III, SECTION 300.3(N) OF THE  
TAYLORSVILLE-SPENCER COUNTY ZONING REGULATIONS REGARDING  
CONDITIONAL USES ALLOWED IN THE AG-1, AGRICULTURAL ZONE  
PERTAINING TO SMALL FARM WINERY**

WHEREAS, a public hearing was held before the Taylorsville-Spencer County Joint Planning and Zoning Commission on the 7<sup>th</sup> day of November, 2024 after appropriate legal notice and,

WHEREAS, pursuant to KRS 100.211 and Article I, Section 101.2 of the regulations, the Taylorsville-Spencer County Joint Planning and Zoning Commission took the following action which was to recommend the proposed amendment to Article III, Section 300.3(N) of the Taylorsville-Spencer County Zoning Regulations and,

WHEREAS, the City of Taylorsville held a hearing on the 11<sup>th</sup> day of March, 2025, after appropriate legal notice, in regard to the proposed amendment and,

THEREFORE, BE IT ORDAINED by the City of Taylorsville that Article III, Section 300.3(N) of the 2014 Taylorsville-Spencer County Zoning Regulations are amended to read as follows:

**Article III**

**Sect. 300.3(N)**

**Small Farm Winery**

Small Farm Winery with expanded uses: Conditions may be imposed that will limit the adverse effect on adjacent surrounding properties and place conditions upon its operation that will allow it to be an asset to its immediate surroundings as well as to prevent any conflicts with the rural nature of the location with said winery. The intent of this conditional use is to allow wineries supporting permitted eating and drinking establishments, event facilities, or similar uses. Such facility may include a tasting room or retail space to sell merchandise, and alcoholic products only manufactured

on site, unless otherwise allowed by the underlying zone. Prior to the approval of a conditional use permit hereunder, the BOA must consider the impact of the proposed use upon surrounding properties and ensure that the character of the area is protected. Any conditional use permit issued hereunder must meet the mandatory requirements for approval set out in KRS 100.237 and the following minimum criteria:

- 1) The site shall be a minimum of 10 contiguous acres;
- 2) The use and any associated use on the property shall serve alcohol by the drink only in accordance with the underlying zoning requirements, state and local (ABC) Alcoholic Beverage Laws;
- 3) All processing, fermenting, production, manufacturing, and/or bottling associated with such winery shall be located within a fully enclosed building:
  - a) The maximum building footprint for any single structure shall not exceed 20,000 square feet, excluding stairwells and open docks.
  - b) The structure shall not exceed 50 feet in height.
  - c) All winery structures shall set back a minimum of 200 feet from all property lines (i.e. crush areas, production rooms, tank rooms, laboratories, fermenters, warehouses or bottling facilities).
- 4) At least twenty-five (25%) of the property shall be dedicated to agricultural uses as defined in KRS Chapter 100 and/or preserved as a conservation area.
- 5) Outdoor storage of materials, equipment, or supplies is prohibited beyond the buffered area set forth.
- 6) Landscaping buffer requirements may vary depending on the location, size, and type of facility, as well as the local zoning and environmental regulations. Some general guidelines are:
  - a) The buffer should be at least 10 feet wide and planted with a mix of trees, shrubs, and groundcovers that are native or adapted to the region and provide year-round screening and sound buffer.
  - b) The buffer should be maintained in good condition and free of weeds, trash, and debris.
  - c) Dead or diseased plants should be replaced as soon as possible.
  - d) The buffer should not interfere with the access, visibility, or safety of the small farm winery or the neighboring properties. The buffer should also not create a fire hazard or a habitat for pests or invasive species.
  - e) The buffer should be designed to complement the architectural style and character of the winery and the surrounding area. The buffer should also enhance the aesthetic appeal and environmental quality of the site.
- 7) Facility tours, visitor centers, food service operations, restaurants, and the sale of products produced on site and complimentary products directly to consumers are permitted.
  - a) Wineries must not sell alcohol directly to consumers on the

premises unless they have a separate tasting room or retail outlet that meets the requirements for such establishments.

- b) Festivals or similar public gatherings which serve to promote the sale of locally produced products are permitted, provided no single event shall exceed fifty-six (56) continuous hours in length.
- 8) Signage: Monument type sign of 50 square feet maximum area located at the main entrance. No more than two major identification signs allowed; all other signs shall not exceed 2 square feet in size.
- 9) The Applicant must submit a roadway adequacy analysis identifying the current pavement conditions, curves, and intersections from KYTC designated arterials, or collectors to the site to the appropriate agency(ies) (i.e., Planning Commission and city, county or state road departments). The Applicant must submit evidence of agency review and determination of compliance with applicable road standards and/or identification of any improvements or other mitigation requirements. If improvements or other mitigation is required on county or state roadways, the Applicant shall complete improvements for the entirely of the route of travel, using the same guidelines as outlined in Subdivision Regulations Article IV, Section 403, or as directed by Authorities Having Jurisdiction.
- 10) All loading and unloading areas shall be oriented away from public streets, whenever feasible.
- 11) Tractor trailer traffic shall not exceed ten (10) pick-ups or deliveries per week.
- 12) The Owner must comply with fire safety, environmental, and health standards, such as installing sprinklers, ventilation, and wastewater treatment systems.
  - a) Sanitary systems (ie. public sewer systems or septic systems) shall be used for restrooms and food service. Other waste/discharge from fermenting processes must go through the Division of Water. No fermenting waste/discharge may go into septic/sewer systems.
- 13) All facilities shall be served by public water.
- 14) The Owner must provide evidence of annual production from the Alcohol and Tobacco Tax and Trade Bureau at the time of the annual inspection; and,
- 15) The BOA also may impose conditions that ensure compatibility and appropriateness of the proposed use, and such conditions may include, but are not limited to, limitations on hours of operation, screening, and buffering, etc.



KAREN SPENCER, Mayor

ATTESTED BY:

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STEVE BIVEN, City Clerk

Date of First Reading	<u>February 11, 2025</u>
Date of Second Reading	<u>March 11, 2025</u>
Date Published	<u>April 17, 2025</u>