

# FAYUCA

## SPARKLING

- NV** Parès Baltà **Cava Brut Organic** Penedes, Spain - Parellada / Macabeu / Xarel-lo — **\$45 / \$10<sup>50</sup>**
- NV** Vincent Caille **X Bulles Brut** Loire, France - Melon de Bourgogne — **\$80**
- 2016** Costadila **Col Fundo Prosecco** Glera, Italy - Glera — **\$69**
- NV** Marie-Courtin **Resonance** Champagne, France - Pinot Noir — **\$165**

## WHITE

- 2016** Lock and Worth **Sauvignon Blanc + Semillon** Naramata, Canada — **\$46 / \$9<sup>75</sup>**
- 2015** Little Farm **Pied de Cuve** Similkameen, Canada - Riesling — **\$58 / \$12<sup>25</sup>**
- 2015** Les Deux Terres **Vin Nu** Ardèche, Rhône - Chardonnay — **\$60 / \$12<sup>50</sup>**
- 2014** Elisabetta Foradori **Fontanasanta Manzoni Bianco** Trentino, Italy - Manzoni — **\$78**
- 2013** Eric Texier **Adèle Blanc** Côtes Du Rhône, France - Clairette / Marsanne — **\$55**
- 2015** A & M Tissot **Patchwork** Arbois, Jura, France - Chardonnay — **\$78**

## PINK

- 2016** Nichol Vineyard **Pinot Gris** Naramata, Canada - Pinot Gris — **\$45 / \$9<sup>75</sup> On Tap**
- 2014** Chateau Musar **Musar Jeune** Bekah Valley, Lebanon - Cinsault — **\$55**

## ORANGE

- 2016** Little Farm **Pied de Cuve Orange** Similkameen, Canada - Riesling — **\$78**

## RED

- 2014** Nichol Vineyard **Nine Mile Red** Naramata, Canada - Pinot Noir / St. Laurent — **\$49 / \$10<sup>50</sup>**
- 2013** Pierre Olivier Bonhomme **In Côt We Trust** Loire, France - Côt (Malbec) — **\$67**
- 2016** Lock and Worth **Merlot** Naramata, Canada — **\$46 / \$9<sup>75</sup> On Tap**
- 2015** M & C Lapierre **Morgon** Beaujolais, France - Gamay — **\$89**
- 2013** Bernard Baudry **Le Clos Guillot** Chinon, France - Cabernet Franc — **\$83**
- 2012** Château Le Puy **Emilien** Bordeaux, France - Merlot / Cabernet Sauvignon — **\$89**
- 2015** Mas del Périé **Les Escures** Cahors, France - Côt (Malbec) — **\$65/13**

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### OUR WINES

We source wines that are the result of organic and non-invasive agricultural practices. All of our wines, with few exceptions, are fermented with non-selected yeasts and have no sulphites added during fermentation. The process of making these wines is permeated by encouraging life and promoting biodiversity, often through biodynamic methods. This leads to healthy grapevines and thus results in healthy fermentations that precede the delicious wines we like to drink..