

# 13 SAKE AT THE SAINT

**Buy-a-spot reception  
for 20 successful bidders**

**April 7, 2025**

**Bidding begins at \$250 per person**



Wine may be the traditional go-to for Italian food and sake for Japanese cuisine, but did you know that sake can also elevate your Italian dining experience? Join us for an exciting and dynamic tasting event where wine and sake expert, writer, and judge Eduardo Dingler will explore the unexpected but delightful pairing of sake with Italian cuisine.

Currently serving as the VP of wine at Wine Access, Eduardo brings a wealth of knowledge as a sake educator, an ambassador for East West Sake and JETRO (Japan External Trade Organization), and an international judge for sake, wine, and spirits. Holding a Certified Sake Professional diploma, he is the perfect guide to show us how versatile sake can be outside its traditional pairings.

The Saint in St. Helena, with its chic boutique wine lounge ambience, serves as the perfect setting for this exclusive tasting event. Further elevating the experience, Satoshi Tanaka from East West Wine Trading Company has personally chosen some of the finest sakes available. The culinary team at Tre Posti, known for their fusion of classic Italian flavors with the fresh local ingredients of wine country, will

provide the ideal Italian bites to complement the exquisite sakes selected by Satoshi and Eduardo. It promises to be a tasting experience unlike any other.

*Buon appetito and kanpai!*

**NOTE:** Available only for the date noted.

**DONORS:** Eduardo Dingler, Satoshi Tanaka/East West Wine Trading Company, The Saint, Tre Posti