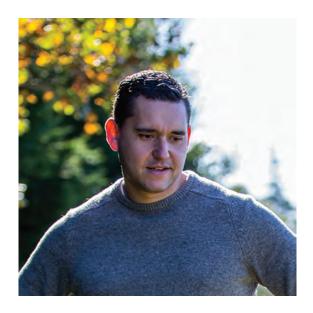


E-Lot 1: Your Personal Master Sommelier

- Paella dinner for 10 people, made by Master Sommelier Des Echavarrie anywhere in the United States on a mutually agreeeable date.
- Cellar organization by Master Sommelier Des Echavarrie





Andrew Dornenburg and Karen Page's "What to Drink with What you Eat" is the gold standard reference book for wine pairings and an absolute essential for any wine lover. Do you have a copy?

Good. Now find a dumpster and throw it in, because books like that are for those who don't have a Master Sommelier in their kitchen, pouring wine, whipping up a plate of paella the size of a manhole cover, and sharing the reams of wine knowledge that he has amassed over years of diligent study.

Des Echavarrie, MS does not only have a resume laden with legendary names like Charlie Trotter, The French Laundry, and Realm Cellars, but he is one of the most charming wine professionals you will ever meet. For one night, Des will be at your service, cooking paella, pairing it with wines from his collection and from yours, and possibly regaling you with tales of the soul-breaking Master Sommelier exam. As a final mignardise, Des will even help you organize your wine cellar, just in case there comes a day when you don't have one of the world's most qualified wine professionals at your beck and call.