

# Experts suggest wines to pair with Girl Scout cookies

By Jenn Harris  
*Los Angeles Times*

It's Girl Scout cookie season. And even though the cookies can be pretty great crushed into milkshakes or eaten anywhere, the folks at the Vivino wine app insist that if you want to take your cookies to the next level, you'll need to pair them with wine.

Vivino, which has more than 13 million members and allows users to take a photo of a wine label or wine list and receive ratings, reviews and average prices, has put together a guide to pairing wine with your favorite Girl Scout Cookies.

Jessica Norris, the wine director at Del Frisco's Double Eagle Steakhouse in New York City, and Tracy Byrnes, Vivino partner and wine expert, came up with wines to pair with cookies.

**THIN MINTS AND BRUNELLO:** If you're a Thin Mints fan, you'll want to select a bottle of Brunello, a DOCG wine from Tuscany, made with Sangiovese grapes. According to the guide, the wine's tart, dried red fruits and herbs give the wine "enough gumption to cut the chocolate." Norris and Byrnes suggest a 2003 Lisini Brunello di Montalcino, a 2007 Ciacci Piccolomini d'Aragona Brunello Di Montalcino Pianrosso or a 2009 Marchesi Antinori Pian delle Vigne Brunello di Montalcino.

**PEANUT BUTTER PATTIES OR TAGALONGS AND AMARONE:** These cookies require a big wine, like Amarone. This rich, dry wine from the Veneto region of Italy is made with Corvina grapes. Suggestions include a 2009 Bussola Amarone della Valpolicella Classico, a 2011 La Colombaia La Colombaia Amarone della Valpolicella and a 2010 Allegrini Amarone Della Valpolicella Classico.

**TREFOILS AND GERMAN RIESLING:** This shortbread cookie doesn't require more than an off-dry German Riesling. Recommendations include a 2014 Schmitt Söhne Riesling Relax, a 2014 Dr. Loosen Riesling Kabinett Blue Slate and a 2012 Heinz Eifel Mosel Auslese Riesling.

**DO-SI-DOS AND CALIFORNIA ZINFANDEL:** For a combination that tastes like peanut butter and jelly, try a California Zinfandel. Bottle suggestions include a 2012 Michael

David Rage Zinfandel, a 2013 Robert Biale Vineyards Zinfandel Black Chicken and a 2013 Turley Zinfandel Old Vines.

**CRANBERRY CITRUS CRISPS AND NEW ZEALAND PINOT NOIR:** The wine's bright red fruit will complement the citrus flavors. Bottle suggestions include a 2011 Amisfield Central Otago Pinot Noir, 2014 Kim Crawford Pinot Noir and 2013 Dog Point Pinot Noir.

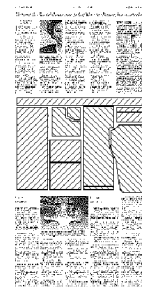
**LEMONADES AND ROERO ARNEIS:** A lemon-icing-topped shortbread cookie deserves a zesty white Italian wine. Suggestions include a 2014 Bruno Giacosa Roero Arneis, a 2013 Vietti Arneis Roero and a 2012 Monchiero Carbone Cecu D'la Biunda Roero Arneis.

**RAH-RAH RAISINS AND BORDEAUX:** These oatmeal cookies are studded with raisins and Greek yogurt-flavored chunks. They pair well with a Merlot-based Bordeaux. Try a 2005 Chateau du Tertre Margaux Grand Cru Classé, a 2012 Chateau Haut-Marbuzet Saint-Estephe or a 2009 Chateau Giscours Margaux Grand Cru Classé.

**SAVANNAH SMILES AND SANCERRE:** A Sancerre can cut the sweetness of these lemon-flavored cookies and bring out their citrus flavors. Suggestions include a 2012 Henri Bourgeois Sancerre D'Antan 2012, a 2014 Domaine Hippolyte Reverdy Sancerre and a 2013 Patient Cottat Sancerre Anciennes Vignes.

**THANKS-A-LOT COOKIES AND BANDOL ROUGE:** These shortbread cookies have a layer of fudge on the bottom. For a spicy wine that complements the chocolate, try a Bandol Rouge, made with 50 percent Mourvedre grapes. Norris and Byrnes suggest a 2013 Domaine Tempier Bandol Rouge.

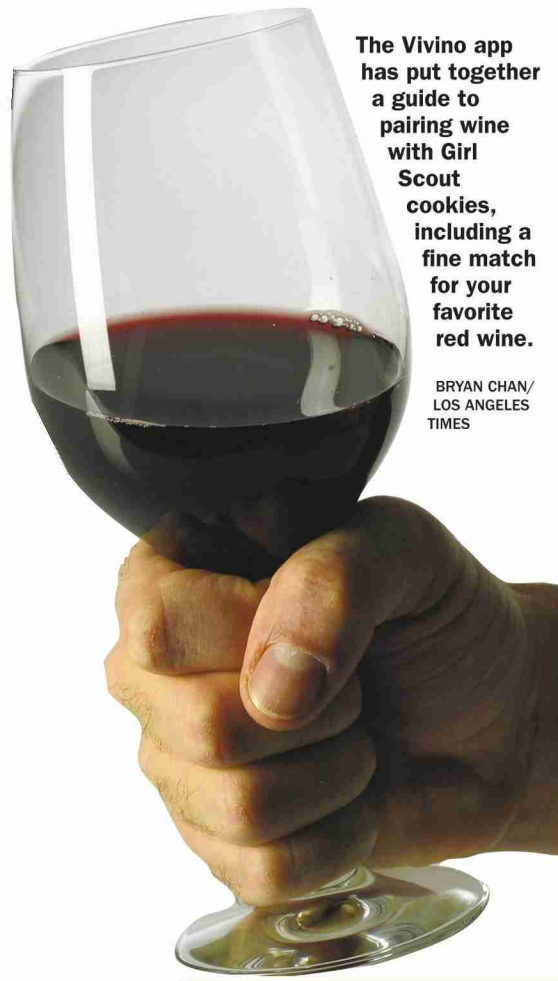
**TRIOS AND WASHINGTON STATE SYRAH:** For a wine that works well with these peanut butter and chocolate chip oatmeal cookies, try a Washington State Syrah, which, according to the guide, has dark berry flavors. Look for the 2012 Novelty Hill Columbia Valley Syrah, a 2012 Charles Smith K Vintners



Milbrandt Syrah or a 2011 L'Ecole No 41 Syrah.

**TOFFEE-TASTIC AND CHATEAUNEUF-DU-PAPE:** These cookies have plenty of toffee bits, which pair well with a Chateauf-du-

Pape red blend from the Rhone valley. Try a 2010 Chateau Sixtine Chateauf-Du-Pape, a 2009 Domaine Duclaux Chateauf-Du-Pape or a 2011 Clos Saint Jean Chateauf-du-Pape Vieilles Vignes.



**The Vivino app has put together a guide to pairing wine with Girl Scout cookies, including a fine match for your favorite red wine.**

BRYAN CHAN/  
LOS ANGELES  
TIMES

### **CARAMEL DELITES WITH RIOJA**



These caramel, chocolate and coconut cookies, also often called Samoas, pair well with an aged Rioja, which can stand up to the cookie's many flavor profiles. Wine experts Jessica Norris and Tracy Byrnes suggest a 2004 La Rioja Alta Rioja Gran Reserva 904, a 2007 CVNE Imperial Rioja Gran Reserva and a 2006 Beronia Rioja Gran Reserva.