

<http://www.latimes.com/food/dailydish/la-dd-wine-girl-scout-cookies-20160128-story.html>

# How to pair wine with your favorite Girl Scout cookies



The Vivino app has put together a guide to pairing wine with Girl Scout cookies. On the left, a glass of red wine. On the right, a Samoa Girl Scout cookie.

(Bryan Chan / Los Angeles Times | Anne Cusack / Los Angeles Times)



**Jenn Harris Contact Reporter**

It's officially Girl Scout cookie season. And even though the cookies can be pretty great crushed into milkshakes, straight out of the freezer or eaten just about 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, wine director at Del Frisco's Double Eagle Steakhouse in New York City (also named one of Wine Enthusiasts top 40 under 40 tastemakers) and Tracy Byrnes, Vivino partner and wine expert, came up with 12 wines to pair with 12 cookies. Cheers.

**1. 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 exclusively 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](#).

**2. Caramel deLites or Samoas with Rioja:** These caramel, chocolate and coconut cookies pair well with an aged Rioja, which can stand up to the cookie's many flavor profiles. Norris and 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](#).

See the most-read stories in Life & Style this hour >>

**3. Peanut Butter Patties or Tagalongs and Amarone:** These cookies require a big wine, such as an Amarone. This is a rich, dry wine from the Veneto region of Italy, made with mostly Corvina grapes. Bottle 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](#).

**4. Trefoils and German Riesling:** This simple 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](#).

**5. Do-Si-Dos and California Zinfandel:** For a combination that tastes like a peanut butter and jelly sandwich, 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](#).

**6. Cranberry Citrus Crisps and New Zealand Pinot Noir:** The wine's bright red fruit will complement the cookie's citrus flavors. Bottle suggestions include a 2011 [Amisfield Central Otago Pinot Noir](#), 2014 [Kim Crawford Pinot Noir](#) and 2013 [Dog Point Pinot Noir](#).

**7. Lemonades and Roero Arneis:** Apparently, a zesty 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](#).

**8. Rah-Rah Raisins and Bordeaux:** These oatmeal cookies are studded with raisins and Greek yogurt-flavored chunks. The variations in texture pair well with a Merlot-based Bordeaux. Try a 2005 [Château du Tertre Margaux Grand Cru Classé](#), a 2012 [Château Haut-Marbuzet Saint-Estephe](#) or a 2009 [Château Giscours Margaux Grand Cru Classé](#).

**9. Savannah Smiles and Sancerre:** A Sancerre can cut the sweetness of these lemon-flavored cookies but also bring out their citrus flavors. Bottle suggestions include a 2012 [Henri Bourgeois Sancerre D'Antan 2012](#), a 2014 [Domaine Hippolyte Reverdy Sancerre 2014](#) and a 2013 [Patient Cottat Sancerre Anciennes Vignes](#).

**10. 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 at least 50% Mourvedre grapes. Norris and Byrnes suggest a 2013 [Domaine Tempier Bandol Rouge](#).

**11. Toffee-tastic and Chateauneuf-du-Pape:** These buttery cookies have plenty of toffee bits, which will pair well with a Chateauneuf-du-Pape red blend from the Rhone valley. Try a 2010 [Château Sixtine Châteauneuf-Du-Pape](#), a 2009 [Domaine Duclaux Châteauneuf-Du-Pape](#) or a 2011 [Clos Saint Jean Châteauneuf-du-Pape Vieilles Vignes](#).

**12. 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](#).

It's also important to remember that the bottle of wine you already have in your wine fridge will also make an excellent selection.

To find the nearest Girl Scout cookie booth sale, use the Girl Scout cookie finder at [girlscoutcookies.org](http://girlscoutcookies.org). Cookies will be on sale at booths in Los Angeles between Feb. 5 and March 6.

**I like my Thin Mints straight out of the freezer. Follow me on Twitter and Instagram [@Jenn\\_Harris\\_](#)**