

Sweet combinations: Girl Scout cookies, wines

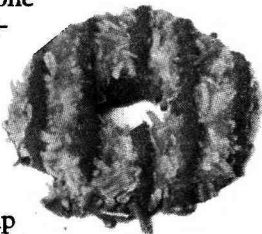
BY JENN HARRIS

Los Angeles Times

It's 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.

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 Sohne 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 Chteau du Tertre Margaux Grand Cru Classe, a 2012 Chateau Haut-Marbuzet Saint-Estephe or a 2009 Chteau Giscours Margaux Grand Cru Classe.

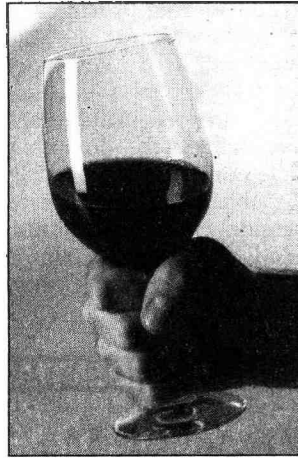
9. Savannah Smiles and Sancerre: A Sancerre can cut the sweetness of these lemon-flavored cookies but also bring out their citrus flavors. Bottle suggestions include a 2012 Henri Bourgeois Sancerre D'Antan 2012, a



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 percent Mourvedre grapes. Norris and Byrnes suggest a 2013 Domaine Tempier Bandol Rouge.

11. Toffee-tastic and



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