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12 Perfect Wine and Girl Scout Cookie Pairings

Thin Mints and Brunello are a tasty match.

by [SAMANTHA LEAL](#) FEB 8, 2016

It's [Girl Scout cookie season](#)—meaning 12 orders of Thin Mints, Samoas, and Trefoils that you plan on sharing with your roommates/family/coworkers, only to realize you've made it through 5 sleeves of cookies in one sitting. #NoShame. But is there a better way to eat them? Answer: Yes—with wine. Here, the [perfect pairing](#) for your favorite Girl Scout cookie thanks to [Vivino](#) (the world's largest community of wine drinkers) and Jessica Norris, wine director at [Del Frisco's Double Eagle Steakhouse](#) in NYC. Now go ahead and get your cookie-wine time on.



"New Zealand Pinot Noir with its bright red fruit profile and not-too-overpowering structure is a perfect match for any tangy cookie—and the zesty Cranberry Citrus Crisps are no exception!"

Recommendations: 2011 Amisfield Central Otago Pinot Noir, 2014 Kim Crawford Pinot Noir, 2013 Dog Point Pinot Noir



DO-SI-DOS



**CALIFORNIA
ZINFANDEL**

"Oatmeal and peanut butter sandwich cookies—everyone has had peanut butter stick to the roof of their mouth at one time or another. California Zinfandel is the best "un-sticker" out there, mellowing the peanut butter with its sweet red fruit."

Recommendations: 2012 Michael David Rage Zinfandel, 2013 Robert Biale Vineyards Zinfandel Black Chicken, 2013 Turley Zinfandel Old Vines



LEMONADES



**ITALIAN
ROERO ARNEIS**

"Fight fire with fire. Zesty lemon cookie with zesty Italian, Roero Arneis. Arneis is a white wine grape that originated in Piedmont, Italy and is most commonly found in the hills of the Roero, which is northwest of Alba."

Recommendations: 2014 Bruno Giacosa Roero Arneis, 2013 Vietti Arneis Roero, 2012 Monchiero Carbone Cecu D'la Biunda Roero Arneis



**RAH-RAH
RAISINS**



BORDEAUX

"Oatmeal raisin cookies are all about texture. My favorites are crunchy on the outside and soft in the middle. A wine with a similar temperament is needed and found in a Merlot-dominant Left Bank Bordeaux."

Recommendations: 2005 Château du Tertre Margaux Grande Cru Classé, 2012 Château Haut-Marbuzet Saint-Estephe, 2009 Château Giscours Margaux Grand Cru Classé



SAMOAS



RIOJA

"What is not to love about caramel, coconut and chocolate? The Samoa especially has A LOT going on and demands a "mover-and-a-shaker" type of wine. Enter Rioja (preferably with age!)."

Recommendations: 2004 La Rioja Alta Rioja Gran Reserva 904, 2007 CVNE Imperial Rioja Gran Reserva 2007, 2006 Beronia Rioja Gran Reserva



**SAVANNAH
SMILES**



SANCERRE

"Lots of sweetness to this little bite. Sauvignon Blanc from Sancerre cuts the sugar while complementing the bright citrus."

Recommendations: 2012 Henri Bourgeois Sancerre D'Antan, 2014 Domaine Hippolyte Reverdy Sancerre, 2013 Patient Cottat Sancerre Anciennes Vignes



TAGALONGS



AMARONE

"We have already discussed peanut butter's proclivity to stick with the Do-Si-Dos cookie which is 2/3 cookie and 1/3 peanut butter. But Tagalongs are 4/5 peanut butter and 1/5 cookie, making Amarone, a bit like Zinfandel's Big Brother, is the only choice."

Recommendations: 2009 Bussola Amarone della Valpolicella Classico, 2011 La Colombaia Amarone della Valpolicella, 2010 Allegrini Amarone Della Valpolicella Classico



TOFFEE-TASTIC



**CHATEAUNEUF-
DU-PAPE**

"A buttery cookie only gets better when one adds toffee to it. Still not a heavy cookie, but in need of some 'oomph.' That 'oomph' is found and readily available in your friendly-neighborhood Chateauneuf-du-Pape, a red blend from southern Rhone valley."

Recommendations: 2010 Château Sixtine Châteauneuf-Du-Pape, 2009 Domaine Duclaux Châteauneuf-Du-Pape, 2011 Clos Saint Jean Châteauneuf-du-Pape Vieilles Vignes



THANKS-A-LOT



**BANDOL
ROUGE**

"This cookie is a fudge-bottomed shortbread. Pair with Bandol Rouge, which is primarily Mourvedre and often has a bit of funk on top of its red juicy fruit. Bandol's red wines are at least 50% Mourvedre, which is a spicy grape, so it works great with the chocolate."

Recommendations: Domaine Tempier Bandol Rouge 2013



**THIN
MINTS**



BRUNELLO

"These mint-flavored cookies with chocolate coating are currently being hoarded in my freezer! Many pairings will work here—Cabernet, Zinfandel, Bandol Rouge, etc.—but Brunello (preferably with age) is the show-stopper. Tart, dried red fruits, dried herbs, and enough gumption to cut the chocolate takes this standard to a new level."

Recommendations: 2003 Lisini Brunello di Montalcino, 2007 Ciacci Piccolomini d'Aragona Brunello Di Montalcino Pianrosso, 2009 Marchesi Antinori Pian delle Vigne Brunello di Montalcino



TREFOILS



**GERMAN
RIESLING**

"I love the simplicity of a plain shortbread cookie: crisp and buttery. It doesn't need anything too complicated, which is why German Riesling (off-dry) works amazing as a pair."

Recommendations: 2014 Schmitt Söhne Riesling Relax, 2014 Dr. Loosen Riesling Kabinett Blue Slate, 2012 Heinz Eifel Mosel Auslese Riesling



TRIOS



**WASHINGTON
STATE SYRAH**

"My mouth is already dry thinking about munching on this. A juicy but firm Washington State Syrah will cover all your bases as the dark berry in the Syrah will work great with the peanut butter and chocolate chips."

Recommendations: 2012 Novelty Hill Columbia Valley Syrah, 2012 Charles Smith K Vintners Milbrandt Syrah, 2011 L'Ecole No 41 Syrah

From: [Marie Claire](#)