

Girl Scout cookie wine pairings



By Cheryl Fenton

Boston.com correspondent | 03.07.14 | 5:57 PM

Drink, but don't dunk

It's Girl Scout cookie time. You've been waiting all year for them, so why relegate these treats to boring milk-and-cookie status. It's time to spruce up your plate with a real drink. We asked local wine experts what they would sip when munching on everyone's favorite cookies, brought to you by the girls in green.

From Shiraz to champagne, their selections are perfect for when the average glass of skim just won't do.



Peanut Butter Patties

With two great tastes that pair great together, it's a challenge to introduce a third, says Bertil Jean-Chronberg. But as the proud father of a Cambridge Girl Scout and the award-winning sommelier/co-owner of The Beehive in Boston's South End and newly opened Beat Hotel in Cambridge, he's willing to try. "This friendship needs to be perfect, and we'll need to travel across the world for it," he explains. "A Red sparkling Shiraz from Australia would be perfect." Think vivid, juicy, ruby and spicy. And don't forget the "fresh raspberry and cherry aromas, and then, finish with a peppery note that adds cut to the sweet red fruit," he continues.

Suggested pairing: Bleasdale Vineyards, "The Red Brut by Uncle Dick," Langhorne Creek region, \$22

Sweets call for sweet. For TJ Douglas, co-owner at The Urban Grape in Chestnut Hill, Pedro Ximenez sherry is just the right pour. "P/X Sherry will show sweet and salty flavors associated with peanut butter," he says. "This would be served as a dessert pairing and leave the drinker/eater calling up the local troop for more cookies."

Suggested pairing: Bodegas Barbadillo Pedro Ximénez Sherry, Spain, \$18



Caramel Delights/Samoas

Sweet teeth rejoice in this cookie covered in caramel, sprinkled and drizzled with chocolate. By adding a glass of chardonnay, Douglas turns them into even more of a delight, if that's even possible. "A good portion of wines aged in French Oak (lighter toast and smaller grained wood) express flavors and aromas of coconut," he says. "Aged chardonnay that received batonage (stirring of the yeasts called lees during maturation) will have a sweet shortbread flavor that complements the cookie and lets the chocolate become a second note."

Suggested pairing: 2012 Lafond Chardonnay, Sta. Rita Hills, Calif., \$25

Gwilliam suggests a medium bodied white wine that is slightly tannic with floral notes. His favorite choice "has a very delicate vine, which means only a small amount of very concentrated grapes ripen in each bunch." There would also be hints of orange peel, ginger and a lasting honey finish.

Suggested pairing: The Livio Feluga Picolit, 2010 From Friuli, \$134



Lemonades

Sporting a side of lemon frosting, the citrus tang of this refreshing cookie lends itself well to a Riesling Auslese, according to Jean-Chronberg. "This late harvest wine is not too sweet and will create a flavor explosion with the lemon frosting." This racy dessert wine conjures flavors of densely packed pear, apple and sweet lemon. "This type of wine will bring exactly what this cookie needs to be perfect, between the crunch of the cookie, the creaminess of the lemon custard and the round creamy sweet of the wine."

Suggested pairing: Loosen Bros, Riesling Auslese 2007, Germany, \$18-\$20

Sauternes, a sweet white wine from southern Bordeaux in France made from Semillon and Sauvignon Blanc, is what Douglas pours with his Lemonades. "These wines typically have a honeyed, golden raisin flavor that should overpower that tang in the cookie, leaving a creamy lemon curd finish on the palate," he explains.

Suggested pairing: 2010 Chateau Haut-Mayne Sauternes, \$23



Thin Mints

An obvious superstar, the Thin Mint is popular with its decadent deep dark chocolate covering a minty blast. For his favorite cookie in the bunch, Douglas recommends an Australian Shiraz from the McLaren Vale or older Barossa Valley. "These wines show sweet chocolate-covered red and blue fruit and typically have a prominent eucalyptus mint flavor that will make the mint in the cookie pop," he explains.

Suggested pairing: 2012 Red Knot Shiraz, McLaren Vale, \$18

Peter Gwilliam, AGM/wine director of Cinquecento, wants you to skip the wine and go straight for the amaro. Choosing this Italian after-dinner liqueur will complement both the chocolate and the refreshing mint, rounding out the experience. He suggests grabbing a cookie and a shot of the bitter, aromatic spirit Fernet. "In fact these tastes go so well together, they even make a Fernet menta," he says.



Shortbread/Trefoils

The subtle flavor of these iconic Girl Scout logo-shaped cookies pairs nicely with a sparkling moscato, according to Douglas. "Moscato is filled with peach, apricot, and pear flavors that will save you the trouble of adding jam or honey to this treat, which I usually [do to] make cookie sandwiches."

Suggested pairing: 2013 La Spinetta "Biancospino" Moscato D'Asti Piedemont, \$23

Jean-Chronberg chooses a classic for a classic. "Try a good Prosecco (\$12 to \$15 a bottle), chill well and feel like a million bucks." This bubbly is round and accessible, with a fresh finish and delicious light sweetness. Or for a fancy flare, try a lightly sweet champagne, steering clear of a dry brut. "It needs to be a Champagne that combines the proper amount of residual sugar and yeast aroma."

Suggested pairing: Champagne, Moët & Chandon, "Nectar Imperial," \$54

