









Girl Scout Cookie Wine Pairing

COOKIE	PAIRS BEST WITH	NOTES
 <p>Do-si-dos Crunchy oatmeal sandwich cookie with creamy peanut butter filling.</p>	<p><i>Sauvignon Blanc</i></p>	
 <p>Samoas Crisp cookies, coated in caramel, sprinkled with toasted coconut, and striped with dark chocolate coating.</p>	<p><i>Rioja</i></p>	
 <p>Savannah Smiles Crisp, zesty lemon wedge cookies dusted with powdered sugar.</p>	<p><i>Rose</i></p>	
 <p>Girl Scout S'mores Crunchy graham sandwich cookies with creamy chocolate and marshmallowy filling.</p>	<p><i>Dark & Sweet Reds</i></p>	
 <p>Tagalongs Crispy cookies layered with peanut butter and covered with a chocolate coating.</p>	<p><i>Cabernet Sauvignon</i></p>	
 <p>Thin Mints Crisp wafers covered in chocolate coating. Made with natural oil of peppermint.</p>	<p><i>Bolder Deep Reds</i></p>	
 <p>Toffee-tastic Rich, buttery cookies packed with golden toffee bits bursting with flavor. Gluten free.</p>	<p><i>Red Blends</i></p>	
 <p>Trefoils Delicate-tasting shortbread that is delightfully simple and satisfying.</p>	<p><i>Pinot Grigio</i></p>	