

Wicked Cellars Tasting Notes
Saturday, March 15th, 4 to 7 p.m.
March Art Walk Tasting:
Fine Wine, Port and Girl Scout Cookies!

\$10 Tasting Fee
\$5 for Wine Club Members
Tasting Fee Refunded with Purchase of 3 Bottles from Tasting

Our good friend, Michelle O'Loane, is hosting a wine and Girl Scout cookie-pairing extravaganza as a fundraiser for her daughter Dana's trip to England this summer on the 100th anniversary of Girl Scouting in the USA. Not only will you have the chance to taste excellent wines and port, you'll pair them with a selection of Girl Scout cookies, and naturally you'll be able to buy those cookies to take home as well!

Trefoils

Trefoils are delightful shortbread-esque cookies with a rich, buttery taste, and my definite "go-to" for these biscuits is a sparkler!

Let's try a good Prosecco that we'll chill well and feel like a million bucks, say, the Bortolotti Prosecco. This bubbly is round and accessible, with a fresh finish and delicious light sweetness. *Bortolotti Prosecco \$17.99*

Tagalongs

Creamy peanut butter and chocolate-coated cookies may seem like a tough cookie to pair with wine, but I have a feeling that a red wine that has its own sweet tooth might do the trick -- something like a tawny port, a petite Syrah or even better, a Merlot.

This dark red Merlot has aromas dominated by fresh blueberry and boysenberry fruit with layers of spicy oak. You're going to see a trend here: when the cookie has chocolate, grab a bottle of red wine! *96 Cedars Merlot 2008 \$26.99*

Thin Mints

These wafer-thin, mint-centric cookies are covered in rich chocolate. Such a classic combo of flavors needs to be paired with a wine that will complement the chocolate notes and play well with the minty characteristic.

My pick is a dark, brooding Australian Shiraz from the McLaren Vale Valley. Two Hands Angels' Share 2011. "This wine shows a sweet chocolate-covered red and blue fruit and has a prominent eucalyptus mint flavor that will make the mint in the cookie pop," *Two Hands Angels' Share 2011 \$35.99*

Samoas

These are reminiscent of a coconut macaroon with a layer of chocolate and caramel. My bet would be a tawny port! Its concentrated nut/apricot/caramel flavors will pair beautifully with the flavors of the cookie. We'll try the Borges Tawny Port! *Borges Tawny Port \$12.99*

Do-sí-Dos

Crispy, crunchy oatmeal cookies with a creamy peanut butter filling – totally comfort food.

Moscato, Moscato, Moscato!! Here, try this one: Moscato Mezzacorona 2011. Arguably one of the best value wines from Italy this year, this has beautifully intense aromas of jasmine, honey and exotic fruit. It's simple and well made, with a sweet softness and a fruity succulence on the finish.

Moscato Mezzacorona 2011 \$10.99

Savannah Smiles

A lemony delight to celebrate 100 years of Girl Scouting – how sweet is that! These lemony, sugary treats will pair wonderfully with a honeyed, golden raisin flavored wine that should over-power the tang in the cookie, leaving a creamy lemon curd finish on the palate. Let's try Villa M Bianco Moscato. *Villa M Bianco Moscato \$19.99*