



# Summer Wine & Blue Chip Cookie Pairing Extravaganza

## Welcome to the Wine & Cookie Pairing Event!

We are thrilled to have you join us for an evening of delightful pairings. Below is a guide to help you navigate the tasting experience of seven different Blue Chip Cookie flavors and recommended wine pairs. Follow along with the order of pairings to fully appreciate the unique combinations of flavors.

### Tasting Guide: Summer Guide

Cookie Flavor	Wine Pairings	Your Notes
<p><b>Lemon Delight</b></p> <p>(Sugar Cookie with Lemon Extract, rolled in Sugar.)</p>	<p><b><u>Crisp Sauvignon Blanc</u></b>  <i>Start with a refreshing, crisp, citrusy Sauvignon Blanc to cleanse the palate and prepare for the upcoming flavors.</i></p> <p><b>Tasting Notes:</b> The zesty lemon cookie finds its match in the refreshing, citrusy Sauvignon Blanc</p>	
<p><b>Sugar Cookie with Buttercream Icing and Sprinkles</b></p>	<p><b><u>Sweet Moscato</u></b>  <i>Follow with the sweet Moscato, which pairs beautifully with the creamy buttercream icing.</i></p> <p><b>Tasting Notes:</b> The floral and fruity notes of Moscato complement the sweet and festive sugar cookie with sprinkles, offering a light and playful pairing,</p>	
<p><b>White Chocolate Macadamia</b></p> <p>(Macadamia nuts flown in from Hawaii)</p>	<p><b><u>Buttery Chardonnay</u></b>  <i>Transition to the buttery Chardonnay, which pairs well with the rich white chocolate and macadamia flavors.</i></p> <p><b>Tasting Notes:</b> The smooth, buttery Chardonnay enhances the luxurious white chocolate and macadamia flavors.</p>	



Cookie Flavor	Wine Pairings	Your Notes
<p><b>White Chocolate with Blueberries, Cranberries, and Cherries.</b></p> <p>Alias the "Red, White and Blue" Cookie</p>	<p><b><u>Rosé</u></b>  <i>Introduce the fruity and refreshing qualities of a delicious Rosé.</i></p> <p><b>Tasting Notes:</b> The fruity and refreshing qualities Rosé elevate the vibrant berry flavors in the cookie, making it a perfect summer pairing.</p>	
<p><b>Classic Chocolate Chip</b>            (Guittard Semi-Sweet)</p>	<p><b><u>Full-bodied Cabernet Sauvignon</u></b>  <i>Now, it is time to bring out bold notes of some reds.</i></p> <p><b>Tasting Notes:</b> The Cabernet perfectly complements the chocolatey goodness of our classic chocolate chip cookies.</p>	
<p><b>Triple Chocolate</b></p> <p>Guittard Milk, Semi-Sweet, and Oban Chocolate</p>	<p><b><u>Bold Syrah</u></b>  <i>The Triple Chocolate is a bold cookie that needs a bold wine.</i></p> <p><b>Tasting Notes:</b> Indulge in the decadent layers of chocolates matched with Syrah's robust and peppery flavors.</p>	
<p><b>Peanut Butter</b>            (Smooth and Rich)</p>	<p><b><u>Rich Port</u></b>  <i>Conclude the tasting with the velvety richness of Port, which melds perfectly with the savory peanut butter cookie.</i></p> <p><b>Tasting Notes:</b> The nutty, savory taste of peanut butter melds seamlessly with the velvety richness of Port.</p>	

**Tips for Enjoying the Tasting**

- **Pace Yourself:** Take your time to savor each pairing. There's no rush!
- **Take Notes:** Feel free to jot down your thoughts on each pairing. Note your favorites and any flavors that stood out to you.
- **Post Pictures:** Summer Wine & Blue Chip Cookie Pairing Extravaganza on our Facebook Page to enter our summer drawing for a free box of cookies. <https://www.facebook.com/bluechipcookiesdirect>
- **Enjoy the Atmosphere:** Take in the picturesque setting and enjoy the company of fellow wine and cookie enthusiasts.
- Every season, we will showcase a new line-up!