


8 Ways To Pair Wine With Christmas Cookies Like A Pro

Jillian Dara Contributor 

I cover spirits, wine and the global culture of imbibing.



Nothing beats a warm cookie dipped in cold milk, but for the times when you're seeking a more adult pairing, there's always wine.

During this time of year, holiday cookies present a melding of unique flavors that require a more particular pairing, like sweet and savory peanut butter blossoms or sweet and spicy gingerbread. Below, sommeliers share a few of their wine and Christmas cookie pairings, including Linzer cookies and rosé, gingerbread and Riesling, and peanut butter blossoms and Moscatel.

Linzer Cookies

"These lovely raspberry filled sandwich cookies, with that iconic window-pane cut out, are rich with almond and butter," offers Steven Rogers, sommelier and food and beverage director at Commons Club at [Virgin Hotels New Orleans](#). Rogers says these flavors "pair phenomenally" with Champagne Brut Rosé, particularly [Ruinart Brut Rosé](#). "Its complex aromas of fresh red berry fruit, rose, and brioche bread break to hints of warm spices. The palate is structured with more red fruit and finishes like cream mousse. Ruinart Rosé is also a beautiful hue of red-orange. We eat with our eyes first, and both the Linzer Cookie and Ruinart Rosé are stunners on the eyes as well as the palate."

Peanut Butter Blossoms

This combination of sweet, salty and chocolate flavors requires fortified wine, says Andreas Larsson, [ASKO Wine Advisor](#) and [ASI's Best Sommelier of the World](#) in 2007. He suggests [Alambre Moscatel de Setúbal](#) as “it’s nutty, spicy, warming and full of character,” as well as offering a “great quality-price ratio.”

Soft Ginger Spice Cookies

As one of the most traditional holiday sweets, soft and chewy gingerbread cookies are full of festive flavors, including the obvious ginger, as well as molasses, clove and cinnamon. Rogers pairs this cookie with a German Riesling like [J.B. Becker Riesling Berg Bildstock Auslese 2021](#) to complement the warm ginger and molasses flavors with the wine’s notes of crystalized ginger, acacia honey and beeswax—while also bringing a desirable punch of acidity to the palate.

MORE FOR YOU

[Holiday Gift Guide 2023 Best Gifts For Foodies Who Don't Like To Cook](#)

[Holiday Gift Guide 2023: The Best Non-Alcoholic Gifts](#)

[The 3 Best Air Fryers Based On A Year Of Testing](#)

Snickerdoodles

This soft cinnamon and sugar cookie needs a sweet wine to stand up to it, like [Chavost Ratafia](#), advises Courtney Wieland, director of operations for [Thatcher's Wine](#). “Ratafia is made in Champagne and to me is characterized by notes of caramel, cinnamon, roasted lemon and honey,” says Wieland. “Compared to Sauternes, it's beautiful when young; the acidity balances out the sweetness, making it much easier to enjoy a glass.”

Sugar Cookies

To state the obvious, sugar cookies are sweet. Therefore, to balance the sweetness of the cookie, Larsson opts for a sweet wine with a crisp acidity like a German Riesling from the Mosel Valley, like [Dr. Loosen 2022](#) or [Dr. Fischer Steinbock Riesling 2021](#). “They will always have a good level of freshness to cleanse the palate,” says Larsson.

Struffoli

For this traditional Italian holiday sweet that's deep fried and coated in honey, Elyse Lovenworth, lead sommelier at [Sommsation](#), offers a palate-pleasing pairing based on contrasting textures and flavor profile with the [2021 Zeitgeist Chenin Blanc](#). "The chamomile, brioche and savory qualities combined with the zesty citrus notes, balance out the richness of the fried dough and complement the honey coating, ensuring a delightfully (not too) sweet end to your holiday meal."

Chocolate Crinkles

Rogers highlights this "fudgy, brownie-like, rich, chewy masterpiece" of a cookie as "perfection that comes from preparation"—as the chocolaty dough must chill for over four hours before it's rolled in powdered sugar and baked until cracks form to lend it its "crinkle" cookie name. Hence, he suggests spending a bit more on a wine for this pairing: "They're worth it," he says, suggesting a Right Bank Bordeaux like [Clos L'Eglise Pomerol 2019](#). "On the nose is dark stewed fruit, muscat jam, tobacco. The dark fruit continues on the palate with notes of chocolate and nuts and integrated tannin," says Rogers, adding, "This wine is chewy like those cookies."

Miso-Peanut Butter Cookies

"Whenever I have to pair wines with something which is simultaneously salty and sweet I tend to think of a classic sparkling wine from a producer who leans towards a rich style," says Raj Vaidya, sommelier and director of operations at [Pressoir](#), pointing to [Raventos I Blanc's Conca del Riu Anoia Brut](#), a "deliciously salty sparkling wine" from Catalonia. "The sunny vineyards (just a half hour's drive inland from Barcelona) give the wine the rich lift needed to texturally match the peanut butter, and as it is made in the 'Champagne Method' (i.e. second fermentation happens in the bottle) there is a yeastiness that pairs beautifully with the slightly funky fermentation aromas and flavors of the miso."