

## How To Pair Wine With Chicken Nuggets

There are two good things in life and they are wine and chicken nuggets. That's it. But the two don't have to be so exclusive. Though poultry transformed into finger food and booze do offer endless amounts of joy individually, the two are rarely paired together. It's time to change that.

[Hip Chick Farms](#), an organic chicken finger company based in Sebastopol, California is surrounded by Sonoma's vineyards wineries and tasting rooms. Their kid-friendly fare is equally appealing to adults, so why not enjoy adult beverages alongside their bevy of frozen chicken fingers, sold at Whole Foods and hundreds of local grocery stores.

Though Hip Chick currently doesn't currently have a restaurant, they've previously offered chicken finger tasting flights in Sebastopol, presenting a trio of breaded chicken finger flavors across a tasting board, similar to a beer or wine tasting. But better than leaving the house for a tasting is staying home, so stock up on all three flavors of frozen chicken fingers, three complimentary wines, turn that oven on and grab a bottle opener: You're hosting a professionally paired chicken nugget and wine tasting.

To recreate a chicken finger tasting flight at home, with wine, *Forbes* enlisted Victor Scargle, Culinary Director at the [Boisset Collection](#) (which has wineries and vineyards in Burgundy and Sonoma), to suggest chicken finger and wine pairings, so you can sip the best of Sonoma while nibbling through locally made nuggets. Happy tasting!



### Classic Organic Chicken Finger with The JCB #5 Rose

Scargle says this pairing works because the rosé balances the crispy breading on the chicken finger.

### Ketchup Chicken Finger with 2016 DeLoach Russian River Pinot Noir

This lighter Pinot still compliments the breaded chicken, but the cherry notes in the wine will also highlight the ketchup flavors on the chicken finger.

### Maple Chicken Fingers with 2016 Lyeth Sonoma County Red

"This wine has a little bit more body to help with the maple syrup," Scargle says. Think chicken and waffles, but finger food, chased with a fruity red blend.