

## COPPER RIVER WILD SALMON



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Copper River salmon is widely considered some of the best in the world because of its exceptionally high fat content, which provides a rich, buttery flavor and tender texture. The salmon's superior quality comes from their need to store immense energy for a challenging, 300-mile upstream journey through cold, rushing Alaskan waters, packing them with healthy Omega-3 oils.

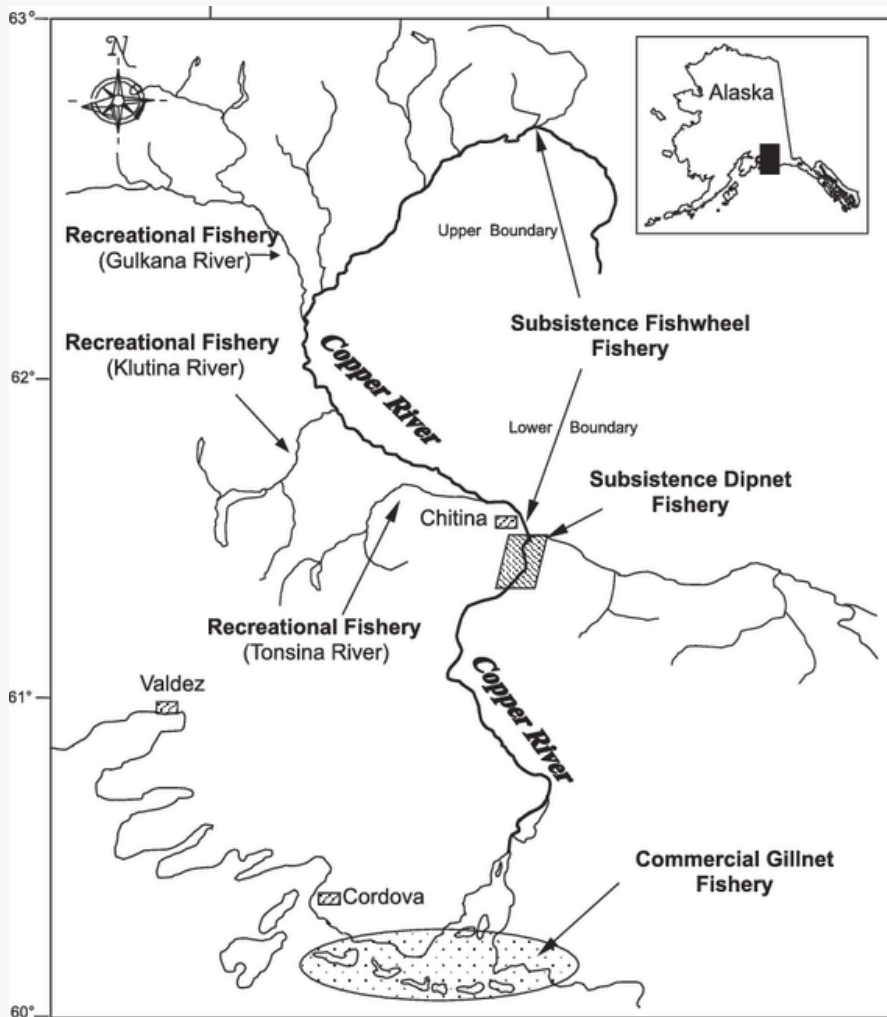
### *Key Facts:*

- **Extreme Fat Content:** Because the Copper River is long and powerful, the fish develop high levels of oil and fat to fuel their journey, creating a buttery rich flavor profile.
- **Natural Diet:** Unlike farmed fish, Copper River salmon eat a natural diet of krill/shrimp in the ocean, resulting in a deeper, more robust flavor and vibrant color.
- **Pristine Environment:** The fish are harvested in cold, clean waters near the Copper River Delta, ensuring top-tier freshness and quality.
- **Extremely Short Season:** The season is short, typically running from mid-May through summer, which creates high demand and a sense of exclusivity.
- **Quality Handling:** The fishery focuses on small-boat, sustainable fishing practices, allowing fishermen to handle each fish with care and cool them instantly.
- **The Copper River King (Chinook)** is considered the most prized due to the highest oil content, while the Sockeye is known for its intense, deep-red color and rich taste

## Key Aspects:

- Varieties: Includes prized King (Chinook), rich Sockeye (red), and delicate Coho (silver).
- Flavor/Texture: Decadent, buttery, and moist due to high fat content, making it perfect for grilling or baking.
- Seasonality: The season generally runs from May through September.
- Sustainability: Harvested sustainably under strict Alaska Department of Fish and Game regulations, utilizing short, regulated, 12 to 24-hour fishing openings on Monday and Thursday's.
- Handling: Immediately bled and packed in ice to preserve freshness, with much of its flash-frozen within 24-48 hours of harvest.

## Major Rivers Supporting Wild Sockeye Salmon:



### Alaska:

- Bristol Bay Rivers: Home to the world's largest wild sockeye salmon runs. Major rivers here include the Kvichak, Naknek, Nushagak, Ugashik, and Egegik.
- Copper River: Famed for the earliest, premium wild sockeye runs that hit the market.
- Kenai & Russian Rivers: Highly sought-after sport and dip-netting destinations on the Kenai Peninsula.
- Susitna River: Supports large, multi-tributary runs reaching deep into interior Alaska.

### Canada (British Columbia):

- Fraser River: The largest wild sockeye producer in the world, renowned for its four-year dominant runs, particularly on the Adams River tributary.
- Skeena River: An incredibly pristine watershed in northwestern B.C. that hosts a multitude of diverse wild sockeye populations.
- Okanagan River: A major tributary of the Columbia River, which supports the last significant wild-origin sockeye population in the upper Columbia

