

WILD TROLL KING SALMON



*Line-caught....
one fish at a time.*



Key Aspects:

- Harvest Method: Caught using trolling, which uses lures/lines rather than nets, minimizing fish stress and allowing for immediate handling, cleaning, and icing/freezing on small boats.
- Quality & Taste: Widely considered the highest quality salmon available, with a firm, oily, and flaky texture suitable for grilling, baking, or smoking.
- Appearance: They often have nickel-bright, silvery skin, indicating they are caught in the open ocean during their prime feeding stage rather than near river mouths.
- Nutritional Value: Very high in Omega-3 fatty acids, protein, and essential nutrients.
- Varieties: Red King is most common, though White Troll King Salmon also exists, which is known for a milder, more delicate, and intensely buttery taste.

Key Harvesting Locations:

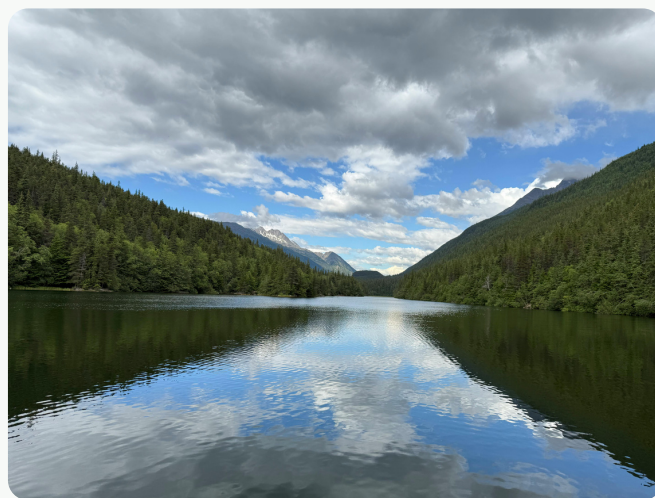
- Alaska: The most famous regions include Sitka, Yakutat, Seward, and the waters around the Alexander Archipelago and Montague Island. Both summer runs and highly sought-after winter runs are caught here.
- Pacific Northwest: Smaller catches are sustainably harvested in the coastal waters and river mouths of Washington State (including the Columbia River) and Oregon.
- California: Smaller quantities are caught off the northern California coast.
- International Waters: Some stocks are also troll-caught in the waters off Canada (British Columbia) and parts of Russia.



Why Trolling Matters:

Unlike net-fishing, "trolling" is an artisanal, small-boat method where fishermen slowly drag baited hooks through the open ocean to catch fish one at a time. This technique targets the salmon while they are in the open ocean feeding and are at their absolute peak in fat content, flavor, and texture

California's "Troll King," a legendary Chinook (king) salmon targeted by commercial trollers, is scarce due to a historic 3-year commercial fishing shutdown that ended only recently. Extremely limited catches are now allowed, but local populations have been devastated by long-term environmental degradation.



These wild salmon populations have been critically depleted by a combination of factors:

- Dams and Water Diversions: Large dams cut off the fish from 90% or more of their historic, high-elevation cold-water spawning grounds.
- Climate Change and Drought: Extended droughts and severe marine heatwaves led to critically low river flows and lethal water temperatures that destroyed incubating eggs.
- Habitat Loss: The alteration of riverbanks and floodplains destroyed the rich feeding grounds baby salmon rely on before migrating to the ocean.
- Strict Catch Quotas: State and federal fisheries managers have set highly conservative harvest limits to ensure enough fish return to their native rivers to spawn.
- Because of these combined stressors, commercial trollers are restricted to tight quotas and short designated fishing windows. This year's return has been uneven, with some rivers like the Klamath still seeing weak abundances, causing those specific northern coastal regions to remain closed to commercial



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