



COPPER RIVER

The Copper River is the birthplace of three wild Alaska salmon species. These salmon live as adults in the Gulf of Alaska and the Pacific ocean eating small crustaceans and zooplankton. Every year (May - September) king, sockeye and Coho return to the Copper River to make the arduous 300-mile migration up turbulent waters in order to spawn. Because the Copper River is so long and steep these fish pack on abundant fat reserves to fuel their epic journey--resulting in salmon that is rich in heart-healthy omega-3 fatty acids and flavorful oils. The fish's distinct regional DNA and lifecycle yield the world's finest salmon.

20 lb average, up to 50 lbs



Oncorhynchus tshawytscha

Copper River King

The Connoisseur's salmon

Prized for its exceptionally high oil content, succulent texture and rich flavor, this luxury fish melts in your mouth. Also known as Chinook, this fish is the largest and boasts the highest oil content of the three species. Let its natural flavor shine simply with salt, pepper and olive oil.

Nutrition

Serving size: 7 oz

- Calories: 500
- Fat: 26 g
- Protein: 55 g
- Omega-3: 3690 mg

6 lb average, range 4-6 lbs



Oncorhynchus nerka

Copper River Sockeye

Big flavor, long season

Wild sockeye is robust and rich in flavor with a firm texture that makes it versatile for any cooking method. Famous for its natural deep red flesh, sockeye is the most abundant species in the Copper River Delta. A summer BBQ favorite.

Nutrition

Serving size: 7 oz

- Calories: 325
- Fat: 12 g
- Protein: 58 g
- Omega-3: 1825 mg

12 lb average, range 5-18 lbs



Oncorhynchus kisutch

Copper River Coho

Last great salmon of the season

Approachable mild flavor and delicate texture distinguish this affordable, late-season species. These large fish, sometimes called Silvers, are the last to return to the Copper and are a fall favorite that pairs well baked with seasonal root vegetables and mushrooms.

Nutrition

Serving size: 7 oz

- Calories: 300
- Fat: 10 g
- Protein: 50 g
- Omega-3: 2250 mg

Source: USDA national nutrient database for standard reference, release #28/ Rounded per FDA guidelines



The Place

Rising out of the Copper Glacier and untouched wilderness of southcentral Alaska, the Copper River is one of the last untouched watersheds in the world. The river is 300 miles of turbid glacial water which flows from its headwaters through the Chugach and Wrangell mountains to the central coast where it empties into the Gulf of Alaska. There are no municipalities, dams or mines on the Copper River and thanks to the work of conservation groups is under no threat. The Copper River remains a salmon stronghold.



Copper River salmon are handled with extreme care on their journey from net to plate. From the moment they are individually hand-harvested out of the net by fishermen they are bled. Bleeding the fish helps maintain the pure taste wild Alaskan salmon is known for. Immediately after the fish are bled they are chilled in fish holds. The most popular method of chilling is known as "slush icing" which is a mixture of flaked ice and sea water that allows the fish to float so as to reduce bruising. These fleet-wide standards ensure consistent quality throughout the season. Copper River salmon are delivered in small batches to be processed and shipped within a matter of hours to stores and restaurants.

Quality extends beyond harvest and shipment. Knowledgeable fishmongers and dedicated chefs are the final link connecting consumers to the world's finest salmon.

The Harvest



Wild Copper River salmon are harvested by a small fleet of independent fishermen on one to two-man boats called bowpickers. This artisan craft has been handed down for generations. All Copper River salmon are caught by drift gillnets which extend 150 fathoms from the bow of the boat and hang vertically in the water.

This commercial fishery occurs in the ocean where the Copper River meets the Gulf of Alaska. Fishing is limited via time and area and is managed scientifically by Alaska Department of Fish and Game to ensure abundant future salmon stocks.

