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## Colorado Catch Hybrid Striped Bass

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Nearly 8000 feet above sea level in Colorado's San Luis Valley the Faucette family has been sustainably farming Hybrid Striped Bass since 1992. Colorado Catch is an innovative two generation family effort to go beyond the standards used by other growers of Hybrid Striped Bass. Their hard work has paid off. Their environmentally responsible practices earned the coveted Monterey Bay Aquarium "Best Choice" rating. Wheeler Seafood proudly welcomes them to our family of premium seafoods.

But what is a Hybrid Striped Bass? It is not the beloved wild Striped Bass, aka "Rockfish" aka "Striper". A Hybrid Striped Bass is created by combining a female Striped Bass (*Morone saxatilis*) with a male White Bass (*Morone chrysops*). This union creates a more compact fish that captures the delicate texture and mild flavor of the wild Striped Bass. It is well suited for aquaculture and grows in convenient sizes for cooking whole or filleted.

A unique combination of elements creates a better fish. Fingerlings are grown out to adult sized fish in pristine artesian water

fed by the Rocky Mountains. The purified water is maintained at an optimal growing temperature using geothermal energy. The water is constantly filtered to remove impurities that could negatively affect the flavor of the fish. They are not docile like pond raised fish. They have to swim for their dinner. The fish are grown in circular tanks that maintain a constant current for the fish to swim against. This "exercise" is a more natural way for the fish to live. The net effect is a healthier fish with firmer flesh.

Colorado Catch Hybrid Bass has a firm, flakey and moist flesh with a mild clean flavor that is suitable for all cooking applications as well as raw consumption. Your fish will be pampered. They are harvested to order and hand packed to insure premium quality inside and out.

***Not all Hybrid Striped Bass are created equal. Taste the difference.***

- *Founded in 1992, family owned and operated for two generations by the Faucette family*
- *Sustainably farmed nearly 8000 feet above sea level in the beautiful San Luis Valley; Alamosa, Colorado*

- *Monterey Bay Aquarium Best Choice rating*
- *Available year-round*

- ***Responsibly grown in pure artesian water.***
- ***Growing tanks are heated using geothermal energy.***
- ***The water is continuously filtered to remove impurities.***
- ***The fish are constantly swimming in a current that naturally creates a firmer flesh.***
- ***Gently harvested to order and hand packed to insure premium quality.***
- ***Sashimi quality level.***
- ***A 3 ½ oz raw serving has only 100 calories.***
- ***Effluent solids are utilized for agriculture.***
- ***Firm, flakey and moist.***
- ***High in Omega-3 content.***
- ***Sold fresh whole Round in 50 lb cartons.***
- ***Sizes in pounds: 1-1.5, 1.5-2, 2-2.5, 2.5-3, 3+***

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