



**Oyster Name:** Whaleback cocktails

**Origin:** Damariscotta River Maine

**Size:** 2 ½-3

**Growing method:** We buy spat from Muscongus aquaculture at 1mm, the spat are placed into a modified flupsy type upweller located right next to the Damariscotta Newcastle bridge, where it remains until reaching 13mm. At this stage the oysters are moved about 1.5miles south to our "nursery". There we grow the oysters right up to nearly market size on the surface, in floating cages with HDPE mesh inserts. Once they have almost reached market size, we put them on the river bottom, still contained, NOT loose in beds. This is simply to slow the growth enough to thicken shell, and add depth to the oyster's bottom shell. Once ready for market, the oysters are tumbled, sorted, and moved 4 miles further downriver. This final location helps to clean out any mud inside the oyster, and also changes the flavor profile.

**Appearance:** compact yin, clean and pearly

**Flavor Profile:** Quickly starts with rugged brine. Hefty mineral mid-tones with an abrupt, clean finish.

**Comments:** Named after the ancient whaleback midden of Damariscotta. These little farm raised beauties are new on the scene. Don't let their size fool you. They pack a wallop.