

CAVIAR CLUB  
2025 FALL SELECTIONS





## Siberian Sturgeon

*Acipenser Baerii*

*Origin: River basins in Poland and the northern river systems of Siberia*

*Farmed in Poland*

The farm is located next to a nature reserve creating an exceptionally clean environment with crystal clear water from the Lyna River.

Roe is extracted only from mature females aged 8-10 years, weighing 150 lbs.

**CAVIAR TRAITS:** A softer, medium-sized black pearl

**FLAVOR PROFILE:** Nutty, briny, with a clean finish. Notes similar to that of parmesan cheese

**PAIRS WITH:** Chardonnay



## Russian Osetra

*Acipenser Gueldenstaedtii*

*Origin: Caspian & Black Seas, Azov River Basins*

*Farmed in China or Israel*

Our Russian Osetra caviar comes from Russian Sturgeon, meaning they are a true *Acipenser Gueldenstaedtii* species. The most traditional and recognizable caviar due to its origin.

Females spawn at 10+ years old, are typically about 5 feet long, and weigh roughly 200 pounds. Diets consist of crustaceans, mollusks, and small fish such as anchovies.

**CAVIAR TRAITS:** Large, semi-firm, amber-colored egg

**FLAVOR PROFILE:** A rich, meaty, & decadent flavor. We often refer to this as the “Kobe Beef of Caviar”

**PAIRS WITH:** Pinot Noir

---

### THREE STICKS VINEYARDS

Alana, Durell, Gap's Crown,  
One Sky, Walala, William James

THREESTICKSWINES.COM

143 West Spain Street  
Sonoma, CA 95476

T: 707 996 3328

E: [concierge@threestickswines.com](mailto:concierge@threestickswines.com)