



# Fruit Trees

Shade Trees   Nut Trees   Grapes

## Green Acres Nursery-Roseville

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Roseville, CA 95678  
(916) 782-2273

**MULTIPLE-BUDDED FRUIT TREES** Please inquire about our 2-n-1, 3-n-1 and 4-n-1's (two, three or four varieties on a single tree).

**ARKANSAS BLACK SPUR APPLE** Large, late season. Dark red skin, high quality even where summer nights are warm. For dessert and cooking. Keeps many months. Chilling requirement 500-600 hours. Partly self-fruitful. USDA Zones 5 - 9

**ASHMEAD'S KERNEL APPLE** Widely regarded as one of the all-time best-flavored apples. Small to medium-sized fruit; variable shape, often lop-sided. Greenish to golden brown russet skin with reddish highlights. Creamy yellow flesh is aromatic, crisp and sweet. Fruit picked early is somewhat sharp and acidic, but mellows after a few weeks off the tree. Ripens after Red Delicious, about with Golden Delicious. Keeps 3-4 months. Used for dessert, cider and sauce. Resistant to powdery mildew, somewhat resistant to apple scab. Winter hardy tree, begins bearing at young age. From England, discovered in the early 1700s. Estimated chilling requirement 800-1000 hours. Partly self-fruitful, biggest crops with cross-pollination.

**BRAEBURN APPLE** New, from New Zealand. Superb late season fruit: very crisp and tangy, more flavorful than Granny Smith. Excellent keeper. Green with dark red blush. October-November harvest. 700 hours. Self-fruitful. USDA Zones 5 - 10

**EMPIRE APPLE** Sweet and juicy, sprightly flavor, a cross of McIntosh and Red Delicious. McIntosh-type apple for hot summer climates. Heavy bearing tree. Early fall harvest. Good pollenizer for Mutsu, Gravenstein, Winesap, Jonagold. 800 hours. Self-fruitful. USDA Zones 4 - 9

**FUJI APPLE** Introduction from Japan that quickly became CA's favorite apple. Sweet, very crisp and flavorful, excellent keeper. Dull reddish orange skin, sometimes russeted. Ripe mid September. Excellent pollenizer for other apple varieties. Low chilling requirement - less than 500 hours. Self-fruitful. USDA Zones 6 - 9

**GALA APPLE (Original Gala)** Wonderful dessert apple from New Zealand. Crisp, nice blend of sweetness and tartness, rich flavor. Skin reddish orange over yellow. Early harvest, 2 - 3 weeks before Red Delicious. Good pollenizer for other varieties. Adapted to cold and warm-winter climates. Chilling requirement less than 500 hours. Self-fruitful. USDA Zones 4 - 10

**GOLDEN DELICIOUS APPLE (Yellow Delicious)** Long-time favorite for its sweetness and flavor. Reliable producer, adapted to many climates. Pollenizer for Red Delicious. Mid season harvest (September in Central CA.). 700 hours. Self-fruitful. USDA Zones 5 - 10

**GRANNY SMITH APPLE** From New Zealand. Large, late, green, all-purpose. Crisp, tart, excellent keeper. Requires long summer. Thrives in hot climates. 400 hours. Prolonged bloom: good pollenizer for other apples. Self-fruitful. USDA Zones 6 - 9

**GRAVENSTEIN APPLE (Green Gravenstein)** Famous for sauce and baking, also used fresh. Crisp, juicy, flavorful & tart. Early bloom, early harvest. 700 hours. Pollenizer required: Empire, Fuji, Gala, Red Delicious. USDA Zones 2 - 9

**HONEYCRISP APPLE** Winter hardy tree from the University of Minnesota. Fruit is crisp and juicy with an aromatic flavor. Stripped red over yellow color. Stores well. Ripens mid August. Pollenized by Gala, Granny Smith, Empire, McIntosh and Red Delicious. USDA Zones 3 - 8

**JONATHAN APPLE (Double Red Jonathan)** Heavy annual bearer, high quality when well grown. Cooks well. Medium to dark red. Crisp, juicy, moderately tart, flavorful. August harvest in Central CA. 700 - 800 hours. Self-fruitful. USDA Zones 4 - 8

**PINK LADY® APPLE (Cripps Pink)** Hot climate apple from Western Australia. Very crisp, sweet tart, distinct flavor, good keeper. Skin reddish pink over green when ripe. White flesh resists browning. Harvest begins late October in Central CA., about three weeks after Fuji. Self-fruitful. 300-400 hours. (Pat. No. 7880). USDA Zones 6 - 9

**PINK PEARL APPLE** Unusual pink fleshed, highly aromatic fruit. Medium sized, cream and pale green skin, sometimes blushed red. Tart to sweet-tart, depending on time of picking. Early fall harvest. Good keeper. Makes colorful, tasty applesauce. Early, profuse, pink blossoms in spring. 600 hours. Pollenizer required. USDA Zones 4 - 8

**RED FUJI APPLE (BC#2)** Redder skinned bud sport of Fuji. Sweet, very crisp and flavorful, excellent keeper. Ripe September October in Central CA. Excellent pollenizer for other apple varieties. Self-fruitful. USDA Zones 5 - 9

**SPITZENBURG (ESOPUS) APPLE** Old variety, regarded by some connoisseurs as the very best dessert apple. Red over yellow skin, yellowish flesh. Firm, juicy, moderately sweet, renowned flavor. Good keeper. 800 hours. Pollenized by mid-season blooming apples. Not pollenized by Gravenstein. USDA Zones 4 - 8

**PIXIE-COT™ MINIATURE APRICOT** Compact tree with medium sized, fine quality fruit. First genetic dwarf apricot to meet the flavor standards set by Dave Wilson Nursery for release to the home gardener. Ripens first week of June in CA.'s Central Valley. 500 hours. Patent pending. (Zaiger)

**AUTUMN GLO APRICOT** Late season apricot with tremendous flavor. Ripens in the first two weeks of August. Fruit is medium sized with good color. One of the highest scoring apricot varieties to date at Dave Wilson Nursery fruit tastings. 500 hours or less. Self-fruitful. USDA Zones 7 - 9 (Zaiger)

**BLENHEIM (ROYAL) APRICOT** All-purpose freestone, sweet, aromatic, flavorful, long-time No. 1 apricot in CA. Early bloom. Late June harvest in Central CA. 400 hours or less. Self-fruitful. USDA Zones 7 - 8

**CHINESE (MORMON) APRICOT** Cold hardy, frost hardy, sets heavy crops of small to medium size sweet fruit. Recommended for difficult, spring frost prone climates. 700 hours. Self-fruitful. USDA Zones 4 - 7

**EARLI-AUTUMN APRICOT** Wonderful flavor as tested by Dave Wilson Nursery both fresh and dried. Will please even the most critical of apricot lovers. Late harvest, first two weeks of August. 500 hours or less. Self-fruitful. (Pat. No. 9937). USDA Zones 7 - 9 (Zaiger)

**HARCOT APRICOT** From Canada. Frost hardy late bloom. Resists brown rot and perennial canker. Medium to large fruit ripens early to mid-June in Central CA. Sweet, juicy, rich flavor one of the best. 700 hours. Self-fruitful.

**MOORPARK APRICOT** Long-time favorite of apricot fanciers for its exceptionally rich flavor and aroma. Reliable producer. Used fresh and for canning. 600 hours. Self-fruitful. USDA Zones 6 - 9

**ROYAL ROSA APRICOT** Extremely vigorous - more disease tolerant than other apricots. Bears young and heavy. Especially nice fruit: sweet, low acid, fine flavor. Very early harvest (late May in Central CA). Excellent backyard apricot. 500 hours. Self-fruitful. USDA Zones 7 - 9 (Zaiger)

**TOMCOT APRICOT** A consistently productive apricot variety. Large, orange fruit with firm, sweet flesh. Slightly tart, old apricot flavor. Early harvest, 2 - 3 weeks before Wenatchee Moorpark. Originated at Prosser, WA, introduced in 1989. 500 hours or less. Partly Self-fruitful; largest crops if cross-pollinated by another apricot. (Expired Pat. No.7034). USDA Zones 4 - 8

**BING CHERRY** Large, firm, juicy, sweet, nearly black when ripe superb flavor, the No. 1 cherry. Mid-season. Large vigorous tree. Pollinated by Black Tart, Van, Rainier and Lapins. Also Stella in colder climates. 700 hours. USDA Zones 5 - 9

**BLACK TARTARIAN CHERRY** Medium-sized, nearly black, sprightly flavor, early season. Vigorous, productive tree. 700 hours. Pollenizer required - interfruitful with all popular sweet cherries. USDA Zones 5 - 7

**CRAIG'S CRIMSON CHERRY** Taste test winner. Self-fruitful, natural semi-dwarf sweet cherry. Dark red to nearly black, medium to large size, wonderful spicy flavor, very firm texture. Mature tree size about 2/3 of standard (smaller when budded onto Colt or Mahaleb rootstock). Mid-season. 500-600 hours. (Expired Pat. No.7320). USDA Zones 5 - 9 (Zaiger)

**LAPINS CHERRY** Self-fruitful, dark red sweet cherry from Canada. Large, firm, good flavor. Similar to Van in color, Bing in shape. Sometimes sold as "Self-fertile Bing." Ripens 4 days after Bing. 400 hours or less. USDA Zones 5 - 9

**MONTMORENCY SOUR CHERRY** Large, light red skin, yellow flesh. Perfect for cobblers, pies, etc. Extremely winter hardy. Very heavy bearing. 500 hours. Self-fruitful. USDA Zones 4 - 9

**NORTH STAR DWARF SOUR CHERRY** Attractive, densely foliated, naturally small tree grows to about 8-10 ft. Hardy to -40°F, very productive, resists cracking and brown rot. Often bears in second year. Large, meaty, tart, red-skinned fruit with red juice. Excellent for pies and cobblers, also used fresh when fully ripe. From Minnesota, introduced in 1950. 500 hours. Self-fruitful. USDA Zones 4 - 9

**RAINIER SWEET CHERRY** Large, yellow with red blush. Sweet and flavorful. Very cold hardy. Mid-season harvest. 700 hours. Pollinated by Van, Lambert, Lapins, Black Tartarian & Bing. USDA Zones 5 - 9

**ROYAL RAINIER CHERRY** Large yellow cherry with slightly more red blush than Rainier. Excellent flavor, taste test winner. Ripens early, about 3 - 5 days ahead of Rainier. Chill requirement 500 hours. Pollinated by Bing, Black Tartarian and Lapins. USDA Zones 5 - 9

**STELLA CHERRY** Self-fruitful - no pollenizer needed. Large, nearly black, richly flavored sweet cherry similar to its parent, Lambert. Late harvest. 400 hours. Pollinates Bing, except in mild winter climates. USDA Zones 5 - 9

**UTAH GIANT CHERRY** The industry favorite sweet cherry in Utah. Larger, firmer, more flavorful than Bing or Lambert. Good canner. Does not double. 800 hours. Pollenizer required Bing, Lambert, Rainier, Van. USDA Zones 5 - 9

**VAN CHERRY** Very cold hardy, reliable, heavy bearing. Fine fruit similar to Bing, though usually smaller. 700 hours. Pollenizer required - interfruitful with all popular sweet cherries. USDA Zones 4 - 9

**LANG JUJUBE** "Chinese date." Pear-shaped fruits are reddish-brown, dry, wrinkled, sweet and chewy (like dates) when fully ripe in early Fall. Attractive, easy to grow tree: hardy, drought resistant, virtually pest and disease free. Requires long, hot summer. Very low chilling requirement. Pollinated by Li or other jujubes. USDA Zones 5 - 10

**LI JUJUBE** "Chinese date." Round shaped fruits are larger than Lang. Reddish brown, dry and wrinkled, sweet and chewy (like dates) when fully ripe in early Fall. Attractive, easy to grow tree: hardy, drought resistant, virtually pest and disease free. Requires long, hot summer. Very low chilling requirement. Self-fruitful. USDA Zones 5 - 10

**BLACK JACK FIG** Large, purplish-brown figs with sweet, juicy, strawberry-red flesh. Harvest August to October in Central CA. Naturally small (semi-dwarf) tree. 100 hours. Self-fruitful. USDA Zones 7 - 10

**BLACK MISSION FIG** The industry standard. Purplish-black skin, strawberry-colored flesh, rich flavor. Heavy bearing, long-lived, large tree. Coast or inland. Fresh/dry/can. 100 hours. Self-fruitful. USDA Zones 7 - 9

**IMPROVED BROWN TURKEY FIG** Large, brown skin, pink flesh. Sweet, rich flavor, used fresh. Widely adapted -coast or inland climate. Small tree, prune to any shape. 100 hours. Self-fruitful. USDA Zones 7 - 9

**JANICE SEED-LESS KADOTA FIG** 'White' fig. Large, sweet, delicious, light greenish-yellow fruit with practically no seeds. Prolonged harvest, August through November at Fremont, CA. Suited to coastal and inland climates. Prune to any shape. 100 hours. Self-fruitful. (Pat. No.08254)

**KADOTA FIG** Large, light greenish-yellow 'white' skin, amber flesh. Long-lived, vigorous. Prune to any shape. Very sweet fruit needs hot weather to ripen. Fresh/dry/can. 100 hours. Self-fruitful. USDA Zones 7 - 9

**PANACHE 'TIGER' FIG** Especially fine flavor! Small to medium sized fruit with green color and yellow "Tiger" stripes. Strawberry pulp is blood-red in color. 100 hours. Self-fruitful

**VIOLETTE DE BORDEAUX FIG** Small to medium size purple-black fruit with a very deep red strawberry pulp, a distinctive sweet rich flavor. Brebas are pear shaped with a thick, tapering neck; main crop figs are variable often without neck. Medium eye. Excellent fresh or dried. Breba crop, hardy. Good for container culture or small spaces. Self-fruitful. USDA Zones 5 - 10

**GARDEN DELIGHT MINIATURE NECTARINE** Large yellow freestone. Sweet, delicious, refreshing. Mid-August in Central CA. Heavy bearing 5-6 ft. tree, easily covered to protect from frost. 500 hours or less. Self-fruitful. (Zaiger)

**NECTA ZEE MINIATURE NECTARINE** Sweet, very flavorful yellow freestone, beautiful red skin. Mid-June to early July in central CA. Strong, vigorous tree to 6 ft. Best self-fruitful miniature nectarine. 400 hours or less. Self-fruitful. (Zaiger)

**ARCTIC BLAZE WHITE NECTARINE** Taste test winner. One of the best of the low acid white nectarines: rich flavor and firm texture in early season, very sweet when soft ripe. Large size, red and creamy white skin. Harvest mid to late-August in Central CA, after Arctic Queen white nectarine. Estimated chilling requirement 700-800 hours. Self-fruitful. (Pat. No. 10174) (Zaiger)

**ARCTIC GLO WHITE NECTARINE** Exciting, sprightly-sweet, early season white fleshed nectarine. High scoring in taste tests: nice balance of sugar and acid, very appealing flavor. Highly recommended for home orchards. Late June/ early July in Central CA. 400-500 hours. Self-fruitful. (Pat. No. 7884) (Zaiger)

**ARCTIC JAY WHITE NECTARINE** Taste test winner. Very attractive, firm, freestone fruit is richly flavored, with a balance of acid and sugar. Ripens between Arctic Glo and Heavenly White white nectarines. 500 hours or less. Self-fruitful. (Pat. No. 9908) (Zaiger)

**ARCTIC ROSE WHITE NECTARINE** Delicious, super-sweet, white nectarine. Very high scoring in taste tests. Rich flavor and nice crunchy texture when firm ripe; extremely sweet when ripe. Harvest mid to late July in Central CA. Highly recommended for home orchards. 600-700 hours. Self-fruitful. (Pat. No. 7889) (Zaiger)

**ARCTIC STAR WHITE NECTARINE** Earliest to ripen of the low acid, super-sweet white nectarines. Rave reviews in trial tastings. Beautiful dark red skin, snow white semi freestone flesh. Ripens mid June in Central CA, 4-5 weeks ahead of Arctic Rose. Low winter chilling requirement, about 300 hours. Self-fruitful. (Pat. No. 9332) (Zaiger)

**DOUBLE DELIGHT NECTARINE** Sensational fruit consistently the best flavored yellow nectarine plus magnificent, double pink flowers. Dark red skinned, freestone fruit is sweet, with unusually rich flavor very high scoring in taste tests. Heavy bearing tree. Harvest early to mid-July in Central CA. 300 hours. Self-fruitful. (Zaiger)

**FANTASIA NECTARINE** Popular, large, yellow freestone. Early harvest fruit is firm ripe and tangy, later harvest is sweet, with rich flavor: high scoring in taste tests. Late July/early August in Central CA. 500 hours or less. Self-fruitful.

**FLAMEKIST NECTARINE** High quality late season clingstone. Large, firm, red over yellow skin. Popular fresh market variety. Ripens late August/early Sept. in Central CA. 600-700 hours. Self-fruitful.

**FLAVORTOP NECTARINE** Large, firm, yellow freestone of excellent quality. One of the highest scoring nectarines in DWN fruit tastings. One of the very best! Ripe mid July in Central CA, between Independence and Fantasia. Large showy blossoms. 650 hours. Self-fruitful.

**HARKO NECTARINE** One of the highest scoring nectarines in DWN fruit tastings. Cold hardy Canadian variety has showy, large, single pink blossoms. Ripens with Redhaven Peach in early July in Central CA. Tolerant of bacterial spot and brown rot. 800 hrs. Self-fruitful.

**HEAVENLY WHITE NECTARINE** One of the highest-scoring fruits in Dave Wilson Nursery taste tests. Very large, firm, white fleshed freestone. Superb acid sugar balance and rich, complex flavor; a connoisseur's delight. Dull red and cream colored skin. Mid-July in Central CA. 650 hours. Self-fruitful. (Zaiger)

**JUNEGLO NECTARINE** Delicious, full flavored early season fruit ripens late June in Central CA, 7-10 days before Independence, two weeks before Double Delight. Semi-freestone when soft-ripe. Winter & frost hardy. 700 hours. Self-fruitful. (Zaiger)

**LIZ'S LATE NECTARINE** Sprightly sweet, intense, spicy flavor the state of the art in fruit breeding. Late August/early September in Central CA. 600-700 hours. Self-fruitful. (Pat. No. 9437) (Zaiger)

**SPICE ZEE NECTAPLUM® INTERSPECIFIC** The first NectaPlum® from Zaiger Hybrids. White fleshed, nectarine x plum. Skin is dark maroon at fruit set, and turns pale pink when ripe. Fully ripe fruit is unparalleled in flavor, and both nectarine and plum traits are easily detectable. Tree is quite ornamental. Tremendous purplish pink bloom in the spring, followed by a flourish of red leaves which mature into lush green in late summer. Self-fruitful. Very productive. 200-300 hours. High chill adaptable. (Pat. No. 15535) (Zaiger)

**GARDEN GOLD MINIATURE PEACH** Delicious yellow freestone, ripe 2 weeks after Elberta, more vigorous than other miniatures. Later bloom, less susceptible to frost damage. Showy blossoms. 5-6 ft. tree. 500 hours or less. Self-fruitful. (Zaiger)

**HONEY BABE MINIATURE PEACH** Sweet, yellow freestone, rich peach flavor. Heavy bearing 5 ft. tree. Early to mid July in Central CA. Excellent choice for home orchard. 400 hours or less. Self-fruitful. (Zaiger)

**ARCTIC SUPREME WHITE PEACH** Two-time taste test winner. Large, white flesh, nearly freestone when fully ripe. Red over cream colored skin. Sweet and tangy, fine delicate flavor, firm texture. Peak quality reached a short while after picking. Harvest late July/early August in Central CA. 700 hours. Self-fruitful. (Zaiger)

**BABCOCK WHITE PEACH** Long time favorite white fleshed freestone. Sweet and juicy, aromatic, low in acid. High scoring in taste tests. Ripens mid July in Central CA. Widely adapted (low chill requirement, yet not early blooming). 250-300 hours. Self-fruitful.

**DOUBLE JEWEL PEACH** Flowering/fruiting peach for home orchard and landscape. Profuse, showy, double pink flowers. Late blooming, but early harvest late June in Central CA. Large, richly flavored, yellow freestone. Self-fruitful. 300 - 400 hours. (Expired Pat. No. 6410) (Zaiger)

**DONUT (Stark Saturn) WHITE PEACH** Also called Saucer or Peento Peach. Unique white fleshed fruit with a sunken center (shaped like a doughnut). Sweet, with a mild flavor described by some as almond like. Ripens late June/early July in Central CA. Estimated chilling requirement 200-300 hours. Self-fruitful.

**ELBERTA PEACH** Famous yellow freestone. Classic, rich, peach flavor: high scoring in taste tests. Use fresh, canned or cooked. Ripe late July/early August in Central CA, up to 3-4 weeks later in colder climates. 600 hours. Self-fruitful.

**EVA'S PRIDE PEACH** Delicious, fine flavored peach with very low chilling requirement ripens 2-3 weeks before Mid-Pride. Medium to large-sized yellow freestone - also recommended as early season peach for moderate climates - harvest 3 weeks before July Elberta. 100-200 hours. Self-fruitful. (Expired Pat. No. 7751) (Zaiger)

**FAIRTIME PEACH** Fine fruit for the very late season. Very large, yellow freestone, excellent flavor. Mid September in Central CA. Early bloom. 4-500 hours. Self-fruitful.

**FANTASTIC ELBERTA PEACH** Beautiful pink double blossoms. Large yellow freestone fruit is flavorful, firm, sweet, highest quality. All purpose: fresh/can/freeze/dry. Ripens August 1st in Central CA. 700 hours. Self-fruitful.

**FROST™ PEACH** Resistant to peach leaf curl (10 year trials at Washington State Univ.). Delicious yellow freestone. Slight red blush over greenish yellow to yellow skin. Heavy bearing, excellent for canning or eating fresh. July ripening. Showy pink bloom in spring. 700 hours. Self-fruitful.

**GOLD DUST PEACH** Best early season yellow peach: very high scores for flavor and overall appeal in Dave Wilson Nursery blind taste tests. Semi freestone ripens mid to late June in Central CA., 2-3 weeks ahead of Redhaven. All purpose, superb for eating fresh. Not an early bloomer. 550 hours. Self-fruitful.

**INDIAN FREE PEACH** The all-time highest rated fruits at Dave Wilson Nursery fruit tastings. Large freestone, firm crimson and cream colored flesh. Tart until fully ripe, then highly aromatic with a rich, distinctive flavor. Highly resistant to peach leaf curl. Late season. 700 hours. Another nectarine or peach needed to pollinize.

**JULY (KIM) ELBERTA PEACH** Also called Early Elberta. Reliable heavy crops. Juicy, sweet, very flavorful yellow freestone fruit for canning, freezing, or fresh use. 400-500 hours. Self-fruitful.

**KAWEAH PEACH** Kaweah has become a favored late summer peach providing consistent high yields and large size fruit. High scoring in taste tests. Kaweah has a delicious true peach flavor with a good balance of sugar to acid and is an all purpose fruit, good for fresh eating, baking, canning, jams and jellies. Recent low-chill trials have shown Kaweah to be productive with less than 500 chill hours. (Plant Pat. No. # 10177).

**O'HENRY PEACH** Popular fresh market yellow freestone now available for home planting. Large, firm, full red skin, superb flavor. Ripens early to mid August in Central CA. Good for freezing. Strong, vigorous, heavy bearing tree. 750 hours. Self-fruitful.

**RED BARON PEACH** Flowering/fruiting. Large, juicy, firm, richly flavored yellow freestone fruit. Showy double red blossoms. Mid-July. Long-time favorite in Southern CA. and Texas. Low chilling requirement, 250-300 hours. Self-fruitful. (Expired Pat. No. 4195)

**REDHAVEN PEACH** World's most widely planted peach. High quality yellow freestone. Ripens early July in Central CA. Frost hardy. Fresh/freeze. 800 hours. Self-fruitful.

**RIO OSO GEM PEACH** Favorite late yellow freestone. Large, sweet, rich flavor, like J.H. Hale. Fresh/freeze. Small tree. Showy bloom. Mid-August in Central CA. 800 hours. Self-fruitful.

**SNOW BEAUTY WHITE PEACH** Taste test winner: one of the all-time highest-scoring varieties in blind fruit tastings at Dave Wilson Nursery. Low acid, high sugar, tantalizing flavor. Large, very firm, attractive red skin. Harvest early to mid July in Central CA. Estimated chilling requirement 750-850 hours. Self-fruitful. (Pat. No. 10175) (Zaiger)

**SNOW KING WHITE PEACH** Large, red skinned, very firm, subacid, white fleshed freestone. Farmer's market favorite for its appearance, sweetness and flavor. Harvest late August in Central CA., 3-4 weeks after Elberta. Showy blossoms. 800 hours. Self-fruitful. (Pat. No. 8415) (Zaiger)

**SUNCREST PEACH** Large, very firm, fine-flavored, yellow freestone. Bright red skin over yellow. Suncrest is the peach immortalized by the book Epitaph for a Peach: Four Seasons on My Family Farm, by David Mas Masumoto (1995). Harvest late July in Central CA. Frost hardy blossoms, consistent producer. Originated in Fresno, CA. Introduced in 1959. 500 hours. Self-fruitful.

**WHITE LADY WHITE PEACH** Among the best of the low acid/high sugar white peaches a farmer's market favorite. Red skinned fruits are medium to large, very firm, freestone. Introduced in 1986. 800 hours. Self-fruitful. (Expired Pat. No. 5821) (Zaiger)

**INDIAN BLOOD CLING PEACH** Large, late season canning peach. Red skinned, red flesh, rich flavor. Blooms late, sets heavy crops. 800 hours. Self-fruitful.

**BELLA GOLD PEACOTUM®** A new fruit type from Zaiger Hybrids. Peach x apricot x plum. Slightly fuzzy skin, like that of an apricot, is bright yellow with an attractive red blush. Tart skin gives way to mildly sweet amber flesh for a delightful eating experience. Naturally semi-dwarf tree. Known to be pollenized by Flavor Grenade Pluot®. 500 hours. (Pat. No. 17826) (Zaiger)

**BARTLETT PEAR** World's most popular pear. Early mid-season, high quality, tolerates hot summers. 500-600 hours. Self-fruitful in most climates of Western U.S. Elsewhere, pollenized by Bosc, D'Anjou, Winter Nelis.

**COMICE PEAR** The gift pack pear. Sweet, aromatic, fine texture, superb flavor and quality - one of the best. Short neck, greenish-yellow skin with red blush. Late harvest. 600 hours. Self-fruitful in most climates of Western U.S. or plant with Bartlett.

**HARROW DELIGHT PEAR** Fire blight-resistant, with fruit similar to Bartlett. Yellow skin with attractive red blush. Smooth, fine flesh is especially flavorful. Ripe two weeks before Bartlett. Heavy bearing tree. Introduced in 1982 (Ontario, Canada). 800 hours. Interfruitful with Bartlett, Bosc, D'Anjou and Moonglow.

**MOONGLOW PEAR** Resistant to fire blight. Large fruit, for fresh use or canning. Productive, spur-type tree. Mid-season harvest. 400-500 hours. Pollenizer required, good pollenizer for other pears.

**SECKEL PEAR** Connoisseurs' favorite. Sweet, flavorful, aromatic, spicy, perhaps the best. Russeted brown skin. Resists fire blight. 500 hours. Self-fruitful.

**SENSATION RED BARTLETT PEAR** High quality Bartlett-type fruit with attractive red skin. Relatively small tree. 700 hours. Self-fruitful in most climates of Western U.S. Elsewhere, pollenized by Bosc, D'Anjou, or other pear.

**20TH CENTURY ASIAN PEAR** (Nijisseiki, "Apple Pear") Juicy, sweet, mild flavored fruit is crisp like apple. Early to mid-August in Central CA. Keeps well. Easy to grow, heavy bearing small tree. 300-400 hours. Self-fruitful or pollenized. by Shinseiki, Bartlett, or other.

**HOSUI ASIAN PEAR** Consistently rated the best-tasting Asian pear at Dave Wilson Nursery fruit tastings. Large, juicy, sweet, flavorful, refreshing, crisp like an apple. Brownish-orange russeted skin. Harvest early to mid-August in Central CA. 300-400 hours. Pollenized by Shinko, Chojuro, Bartlett, or 20th Century.

**SHINSEIKI ASIAN PEAR** Juicy, sweet, refreshing, crisp like an apple. Easy to grow. Keeps well. Harvest late July/early August in Central CA. Bright yellow skin. Vigorous, heavy bearing (usually by 2nd year). 250-300 hours. Self-fruitful.

**CHOCOLATE PERSIMMON** Small to medium size, oblong, bright red skin. Sweet, spicy, firm, brown flesh, superb flavor the choice of connoisseurs. Astringent until ripe. 200 hours. Self-fruitful.

**COFFEECAKE PERSIMMON** (Nishimura Wase) Unique spicy sweet flavor that instantly evokes images of cinnamon pastry, hot coffee and morning sunshine. Coffeecake™ ripens about the same time as Chocolate and about three weeks to one month earlier than Fuyu. Coffeecake™ Persimmon is non-astringent and can be eaten while still firm. Hardy, attractive tree, practically free of pests and disease. Estimated chilling requirement: 200 hours or less. Another persimmon variety required as a pollenizer. Goshu or Chocolate are the best pollenizers for Coffeecake™.

**FUYU PERSIMMON - JIRO** ("Apple Persimmon") Medium size, flat shape, still crunchy when ripe, non-astringent. Cool or hot climate. Hardy, attractive tree, practically pest free. Fall harvest. 200 hours. Self-fruitful.

**GIANT FUYU PERSIMMON** Larger, not as flat as Fuyu. Crunchy when ripe like Fuyu. Sweet, flavorful, non astringent. Easy to grow, cool or hot climates. Fall harvest. 200 hours. Self-fruitful.

**HACHIYA PERSIMMON** Large, deep orange-red, acorn-shaped. Hot summer required to mature the fruit. Sweet, flavorful, astringent until soft ripe. Mature fruit can be frozen and thawed to ripen. Productive, ornamental. 200 hours. Self-fruitful.

**BEAUTY PLUM** Sweet, flavorful plum, more widely adapted than Santa Rosa (more productive in cool, rainy climates). Red over yellow skin, amber flesh streaked red. Ripens June in Central CA. 250 hours. Self-fruitful.

**BURGUNDY PLUM** Maroon colored skin and semi freestone flesh. Sweet, with little or no tartness and a very pleasing, mild flavor. High taste test scores. Prolonged harvest, mid-July to mid-August in Central CA. Very productive. Narrow, upright habit. 300 hours. Self-fruitful.

**EMERALD BEAUT PLUM** One of the highest-rated plums in blind fruit tastings at DWN. Light green skin, greenish yellow to orange freestone flesh. Harvest begins late August in Central CA. Ripe fruit continues to sweeten, becoming exceptionally sweet, but remaining crisp and crunchy. Ripe fruit holds on tree longer than any other stone fruit two months or more! 600 - 700 hours. Pollenizer required: Beauty, Burgundy, Late Santa Rosa, Nubiana, Flavor King Pluot®. (Pat. No. 9162) (Zaiger)

**GOLDEN NECTAR PLUM** Popular yellow dessert plum. Large, oblong fruit with waxy, thin, amber skin. Amber flesh is firm, sweet and flavorful. Very small pit. August harvest in Central CA. 400 hours or less. Self-fruitful.

**MARIPOSA PLUM ("Improved Satsuma")** Large, red fleshed, sweet, juicy, firm, & delicious. Small pit, nearly freestone. Mottled maroon over green skin. Use fresh or cooked. Harvest August. 250 hours. Pollenized by Catalina, Nubiana, or Santa Rosa.

**NUBIANA PLUM** Purplish-black skin, amber flesh. Large, firm, flattened shape. Sweet, flavorful, very little tartness at skin or pit. Favorite fresh market fruit, excellent for home orchard. Late July. 400-500 hours. Self-fruitful

**SANTA ROSA PLUM** Most popular plum in CA. & Arizona. Juicy, tangy & flavorful. Reddish purple skin, amber flesh tinged red. Late June in Central CA. 300 hours. Self-fruitful.

**SATSUMA PLUM** Long-time favorite plum in CA. Mottled maroon over green skin, dark red meaty flesh. Sweet, mild, not tart. Excellent for jam. Harvest late July. 300 hours. Pollenized by Santa Rosa or Beauty.

**WEeping SANTA ROSA SEMI-DWARF PLUM** One of the most flavorful, aromatic Japanese plums when fully ripe. Beautiful 8-10 ft. tree, weeping growth habit; long slender limbs bow gracefully to the ground. Easily espaliered. 200-400 hours. Self-fruitful.

**EARLY ITALIAN PRUNE (Richards)** Similar to Italian, but sweeter, slightly larger and more productive. Shorter growing season requirement than Italian (ripens 1-2 weeks earlier). Originated near Yakima, Washington. Introduced in 1935. 800 hours. Self-fruitful.

**FRENCH IMPROVED PRUNE** California's commercial prune. Reddish purple skin, dark amber flesh. Very sweet, high quality fruit dessert/can/dry. 800 hours. Self-fruitful.

**GREEN GAGE (BAVAY'S) PLUM** Superior selection of gage-type European plum. Small to medium sized, richly flavored & very sweet. Excellent fresh and for cooking. More productive in moderate winter climates than common Green Gage. Originated in Belgium in 19th century. Estimated winter chilling requirement 700 hours. Self-fruitful.

**ITALIAN PRUNE** Large, purple skin, freestone. Rich flavor, very sweet when fully ripe. Fresh/dried/canned. Vigorous, cold hardy tree. Late bloom. Late summer harvest. 800 hours. Self-fruitful.

**COT-N-CANDY APRIUM® INTERSPECIFIC** Wonderful new fruit from Zaiger Hybrids. White flesh apricot plum hybrid. Medium sized with incredible flavor, very sweet and juicy. Ripens early to mid July. Self-fruitful. 400 hours or less. Patent pending USDA Zones 7 - 10 (Zaiger)

**FLAVOR DELIGHT APRIUM® INTERSPECIFIC** Apricot-plum hybrid. Resembles an apricot but with a distinctive flavor and texture all its own. High taste-test scores, one of the most flavorful early season fruits. Early June. Very low chilling requirement. Less than 300 hours. Self-fruitful, but largest crops if pollenized by any apricot. (Expired Pat. No. 7090) (Zaiger)

**EMERALD DROP PLUOT® INTERSPECIFIC** Medium to large in size with green skin and yellow-orange flesh. Prolonged harvest; early picked fruit is firm, yet juicy sweet. Left to hang, fruit turns greenish yellow with honey like orange flesh. Upright tree sets heavy crops once established. Harvest mid-July to late August. Tested as 7HC165. 400 hours or less. Pollenized by Flavor Grenade Pluot® or Santa Rosa plum. (Pat. No. 14599) (Zaiger)

**DAPPLE DANDY PLUOT® INTERSPECIFIC** Taste test winner. Ranks with Flavor King and Flavor Supreme Pluots® as best flavored fruit at Dave Wilson Nursery tastings. Creamy white and red fleshed freestone with wonderful plum apricot flavor. Skin greenish yellow with red spots, turning to a maroon and yellow dapple. August harvest in Central CA. 400-500 hours. Pollenized by Flavor Supreme Pluot®, Flavor King Pluot®, Santa Rosa, Catalina or Burgundy Plum. (Pat. No. 9254) (Zaiger)

**FLAVOR GRENADE PLUOT® INTERSPECIFIC** Elongated green fruit with red blush. Crisp texture and explosive flavor. Taste test winner. Hangs on the tree for 4-6 weeks. Pollenized by Flavor King, Dapple Dandy or Emerald Drop Pluots® or Santa Rosa plum. 200-300 hours. (Pat. No. 12097) (Zaiger)

**FLAVOR KING PLUOT® INTERSPECIFIC** Taste test winner. Unique plum apricot hybrid with sensational bouquet and sweet, spicy flavor. Reddish-purple skin, crimson flesh. Harvest mid August in Central CA. Naturally small tree. 400 hours or less. Pollenized by Flavor Supreme or Dapple Dandy Pluot® and Santa Rosa or Late Santa Rosa plum. (Pat. No. 8026) (Zaiger)

**FLAVOR SUPREME PLUOT® INTERSPECIFIC** Taste test winner. Plum/apricot hybrid with sweet, richly flavored, firm red flesh. Greenish maroon mottled skin. June harvest in Central CA, about two weeks before Santa Rosa. 700-800 hours. Pollenized by Santa Rosa and Late Santa Rosa plums, or Flavorosa, Flavor Queen and Geo Pride Pluot®. (Zaiger)

**GEO PRIDE PLUOT® INTERSPECIFIC** Red skinned, yellow flesh plum/ apricot hybrid. Balanced acid-sugar to predominantly sweet with unique plum-apricot flavor. Medium sized, very heavy production. Harvest mid July to early August, just ahead of Flavor Queen Pluot®. Estimated chilling requirement 400 hours or less. Pollenized by Flavor Supreme Pluot®, Dapple Dandy Pluot®, Santa Rosa plum. Good pollenizer for other plums and Pluots®. (Pat. No. 10386) (Zaiger)

**SPLASH PLUOT® INTERSPECIFIC** Small to medium sized red-orange colored fruit, with very sweet orange flesh. Consistently among the highest scoring varieties at Dave Wilson formal fruit tastings. Round to heart shaped fruit is excellent eaten fresh, dried or in desserts. Upright tree sets large crops once established. 400 hours or less. Pollenized by Santa Rosa plum or Flavor Grenade Pluot®. (Pat. No. 14583) (Zaiger).

**AMBROSIA POMEGRANATE** Medium to large, pale pink skin, purple sweet-tart juice, similar to Wonderful. Long-lived, inland or coastal climate. 150 hours. Self-fruitful.

**EVERSWEET POMEGRANATE** Very sweet, virtually seedless fruit. (Even immature fruits are sweet.) Red skin, clear (non staining) juice. Harvest late summer through fall. Coast or inland. 8-10 ft. arching shrub, or train as tree or espalier. Large, showy, orange red flowers. 150 hours. Self fruitful. (Expired Pat. No. 5418)

**KASHMIR BLEND POMEGRANATE** Medium-sized pomegranate with light pink red exterior. Ruby red seeds have intense flavor with no overbearing acidic taste. Plant has a slightly spreading growth habit and can also be grown as a tree. Keep any height with summer pruning. Excellent source of antioxidants- eat fresh or use in cooking. Requires 150-200 chill hours. Self-fruitful

**PINK SATIN POMEGRANATE** Medium to large size, medium pink to dark red fruit with medium to large, light-pink edible seeds. Wonderful refreshing light colored juice is non-staining, with a sweet, fruit-punch flavor. Plant is vigorous and can be grown as a shrub or tree and keep any height by summer pruning. Eat fresh, juice or use in salads. Excellent source of antioxidants. Chill requirements 150-200 hours. Self-fruitful.

**RED SILK POMEGRANATE** Medium to large-sized fruit with a brilliant red silky exterior. Large, firm yet edible seeds have a sweet berry flavor and a great acid/sugar balance. Naturally semi-dwarf tree has a slightly-spreading growth habit and sets large crops. Grow as a tree or shrub and keep any height by summer pruning. Excellent source of antioxidants. Eat fresh or use in cooking. 150-200 hours Self-fruitful.

**SHARP VELVET POMEGRANATE** Large sized pomegranate with a very appealing, unique mildly acid refreshing flavor. Fruit has a dark red exterior and dark seeds, the color of crushed-red velvet. Upright growing plant sets huge crops of highly ornamental fruit and can be kept any height with summer pruning. Eat fresh or use in cooking. An excellent source of antioxidants. Requires 150-200 chill hours. Self-fruitful.

**SWEET POMEGRANATE** Sweeter fruit than Wonderful, more widely adapted (better quality in cool-summer climates). Small, glossy-leafed, ornamental tree with showy orange-red blossoms in late spring. Very suitable to espalier and container growing. Harvest late summer. Unsplit ripe fruit stores in cool, dry place for two months or more. Very low chilling requirement, about 100 hours. Self-fruitful.

**ALL-IN-ONE GENETIC SEMI-DWARF ALMOND** No. 1 almond for home orchards. Heavy crops of soft shell nuts with sweet, flavorful kernels. Hot summer required to ripen. 15 ft. tree, very winter & frost hardy. 300-400 hrs. Self-fruitful. (Expired Pat. No. 4304) (Zaiger)

**MOHAWK PECAN** Very large, thin-shelled nut, excellent quality. Earliest maturing, so more widely adapted than others. Attractive tree is vigorous, bears young and heavy. Good choice for home planting. 250 hours. Self-fruitful.

**KERMAN FEMALE PISTACHIO** Long hot summers required to ripen. Plant from containers only, do not disturb root ball when handling. Very slow-growing to 20-30 ft. Drought-resistant. 800 hours. Pollenized by Peters.

**PETERS MALE PISTACHIO** Pollenizer for Kerman. Does not bear fruit. One Peters pollinates up to eleven females. Plant from containers only. Drought-resistant once established. 800 hours.

**CARMELO WALNUT** Late leafing and blooming, adapted to colder climate than Hartley or other popular English walnuts. Very large, well filled nut. 700 hours. Self-fruitful. (Rootstock: NCB walnut.)

**CHANDLER WALNUT** Developed by U.C. Davis. Heavy bearing (bears on lateral buds, not just terminals like Hartley). High quality light-colored nuts. Smaller tree than Hartley, good choice for backyard walnut. Fall harvest. 700 hours. Self-fruitful. (Expired Pat. No. 4388)

**FRANQUETTE WALNUT** Last English walnut to leaf out, less susceptible to spring frost damage. Very large tree, excellent shade. Fair production of well sealed, thin-shelled, high quality nuts. Pollenizer for Hartley. 700 hours. Self-fruitful. (Rootstock: NCB walnut.)

**HARTLEY WALNUT** Long-time No. 1 walnut in CA. for its quality and dependability. Large, thin shelled, well sealed nut. Light colored flavorful kernel. 700 hours. Self-fruitful. (Rootstock: NCB walnut.)

**PEDRO WALNUT** Very small tree, less than 2/3 the size of other varieties. Well-sealed nut, similar to Payne, has perhaps the finest-flavored kernel - winner of consumer taste tests. Widely adapted, excellent choice for home planting. 400 hours. Self-fruitful. (Rootstock: NCB walnut.)

**JUBILEE BLUEBERRY** Southern Highbush. Midseason, Sweet, firm berry. Upright and quite compact, with fruit borne on the outer periphery of the bush. Chilling requirement is estimated at 400-500 hours.

**LEGACY BLUEBERRY** One of the best USDA releases, with a very robust flavor. Vigorous shrub that is slightly spreading, arching to 6-12'. Produces heavy yields of delicious medium-large berries. Ripens in August. Foliage remains through the winter. Zones 5-9. 800 hours.

**MISTY BLUEBERRY** Southern Highbush. Early, in the West Misty is quite vigorous, growing very well both on the coast and in the inland heat. This excellent flavored fruit does well in areas with chilling as low as 150 hours and all areas with mild winters and hot summers.

**O'NEAL BLUEBERRY** Southern Highbush (low chill, tolerates heat). Large fruit is especially sweet and flavorful. Early season. Soil must be acidic, high in humus. 5-6 ft. bush. 200 hours. Self-fruitful, but plant two varieties for largest crops.

**PINK LEMONADE BLUEBERRY** Pink Lemonade offers something unique in edible fruits. White translucent berries mature to a luscious bright pink and taste wonderfully sweet with a firm, clear texture. 'Pink Lemonade' will produce farther south than many traditional blueberry cultivars. Berry color and flavor will attract both gourmet cooks and those seeking a culinary novelty, however, it is the beauty of the plant that will earn respect of gardeners everywhere. Estimated Chill 400 - 500 hours.

**REVEILLE BLUEBERRY** Southern Highbush. Midseason. DWN house favorite. This berry has pleasing crunchy texture and excellent flavor. Chilling hours are listed at 400-500 hours.

**SHARPBLUE BLUEBERRY** Southern Highbush. Excellent flavor. Nearly evergreen in mild winter climates. Bares fruit nearly year-round. Vigorous plant to 6 ft. Dime-sized dark blue fruit. 200 hours.

**SOUTHMOON BLUEBERRY** Southern Highbush. Exceptional berries with superb flavor. Florida native with vigorous, upright character. Performs well in CA, both inland and coastal. Prefers light sandy soils. 200-300 hours. (Pat. No. 9834)

**SUNSHINE BLUE BLUEBERRY** Southern Highbush cultivar. Great flavored firm berries. Ripens May 10 through June 15 at Gainesville, Florida. A semi dwarf evergreen bush with great fall color. Showy hot pink flowers fade to white in spring. Self-fruitful. Estimated chilling hours needed 150 hours, but very cold hardy as well.

**CHESTER BLACKBERRY** Thornless, semi-trailing. Large, very sweet, flavorful even when firm. Fruit retains color and quality even in the heat. Begins to ripen just as Triple Crown finishes. Chester is the most winter hardy thornless blackberry and is very resistant to cane blight. Good variety for the Midwest and Deep South. Provide support for the vines. USDA Zone 5-7 (possibly 5-9).

**NAVAJO BLACKBERRY** Upright. Thornless. 1988 University of Arkansas introduction. Superb flavor in a small berry. Fruit is firm with significantly smaller seeds than other thornless varieties. Upright canes require no support. Moderate resistance to anthracnose. Popular with home gardeners and commercial producers alike. USDA Zone 6-10.

**TRIPLE CROWN BLACKBERRY** Semi-trailing. Thornless. Medium to large flavorful berries. Dense foliage prevents sunscald. Begins to ripen in early August. Vigorous vines to 15' require support. Very productive, reliable harvests. USDA Zones 5-12.

**BLACK MONUKKA SEEDLESS GRAPE** Large, purplish-black, sweet, crisp. Does not require as much summer heat as Thompson. Fresh or raisins. Early mid-season. 100 hours. Self-fruitful. Cane or spur prune.

**FLAME SEEDLESS GRAPE** Medium-sized, light red. Crisp, sweet, excellent flavor. For fresh use or raisins. Needs hot summer. Ripens before Thompson. Vigorous. 100 hours. Self-fruitful. Cane or spur prune.

**PERLETTE SEEDLESS GRAPE** Pale green berry is crisp and juicy. Larger than Thompson and two weeks earlier. Requires less summer heat than Thompson to ripen. 100 hours. Self-fruitful. Cane prune.

**RUBY SEEDLESS GRAPE** Dark red, sweet, crisp, excellent fresh or for raisins. Ripens after Thompson Seedless. Requires less summer heat than Thompson or Flame. 100 hours. Self-fruitful. Cane or spur prune.

**THOMPSON SEEDLESS GRAPE** Most popular grape in CA, AZ. Fresh & raisins. Pale green, very sweet. Thin the clusters for larger berries. Needs plenty of heat. 100 hours. Self-fruitful. Cane prune.

**CONCORD SEEDLESS GRAPE** American grape, a sport of Concord. Berries very similar to Concord, but seedless (or seeds very rare). Bluish-black skin, green flesh, distinctive Concord flavor. 100 hours. Self-fruitful. Cane prune.

**CABERNET SAUVIGNON** Late season red wine grape, small, black, strongly flavored berry. Vigorous, upright vine. 100 hours. Self-fruitful. Cane prune.

**CHARDONNAY GRAPE** For white burgundy wines. Small round berry. Best quality where summers are cool. Vigorous vine, Very cold hardy. 100 hours. Self-fruitful. Cane prune.

**ZINFANDEL GRAPE** For fruity red wines. Medium size, round, juicy, reddish-black berry, early mid-season. Prefers mild winters, cool summer. Heavy bearing. 100 hours. Self-fruitful. Cane or spur prune.