



Fruit Trees

Grapes

Sierra View Nursery - Loomis

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APPLE BABE GENETIC DWARF APPLE Crisp, sweet, red apple - excellent quality even in hot inland climates. Glossy, russet-free skin. Heavy bearing 8-10 ft. compact tree. August. 700 hours. Pollenized by Garden Delicious or other apple. USDA Zones 4 - 8. (Zaiger)

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.

CALVILLE BLANC APPLE (Calville Blanc d'Hiver) Classic French dessert apple, also excellent for cooking and cider. (Long-time apple tester Warren Manhart of Portland, Oregon regards Calville as "the best pie and sauce apple" he has grown). Flattened, round shape with prominent, uneven ribs near the base. Usually harvested green, turning yellow and reaching peak flavor a month or so after picking. Best quality reached after the first few crops. Harvest in late mid season, just after Jonagold. Vigorous grower with weeping side limbs. Origin unknown; planted in France in the early 1600s. Estimated chilling requirement 800-1000 hours. Pollenizer required. USDA Zones 5 - 7

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

GOLDEN RUSSET APPLE One of the great family orchard apples of 19th century America. Crisp, aromatic, sub acid, creamy yellow flesh with great flavor and legendary sugary juice. Used fresh and for cider, drying and cooking. Ripens about with Spitzenburg: late September/early October in Central CA. Ripe fruit hangs on the tree until frost; fruit stored properly keeps until April. Skin partly to almost completely russeted, varying from grayish-green or greenish-yellow to an attractive golden brown with orange highlights. Winter hardy, vigorous tree, bears mostly on the tips of branches. Medium size. Good disease resistance. Apparently originated in New York as a seedling of English Russet sometime in the 1700s. Estimated chilling requirement 800 - 1000 hours. Partly self-fruitful, biggest crops with cross-pollination. USDA Zones 4 - 6

KING APPLE (Tompkins King) Large, old-time red-striped apple with classic apple flavor. Its coarse, crisp flesh is subacid, sweet and distinctly perfumed. Used for dessert, cooking and cider. Well-colored fruits are a very attractive red with some contrasting yellow. Fairly rectangular shape, with ribs near the base. Ripens mid season, about with Golden Delicious. Keeps several months, but at its best soon after harvest. Horizontal limbs, spreading growth habit. Originated in New Jersey prior to 1804. Estimated chilling requirement 800-1000 hours. Pollenizer required. USDA Zones 5 - 10

SNOW APPLE (Fameuse) Famous for its pure white flesh and spicy, aromatic, subacid flavor. Small to medium-sized fruit with beautiful light red stripes over a cream background. In cool climates, the skin is a solid, very dark red. Used primarily for dessert, also for cooking and cider. October harvest, keeps until the holidays. Very hardy, long-lived, heavy-bearing tree. Originated from French seed planted in Canada in the late 1600s. Parent of McIntosh. Reported to have a moderately low winter chilling requirement: perhaps 600 hours. Partly self-fruitful, biggest crops with cross-pollination. USDA Zones 4 - 8

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)

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

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 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)

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.

J.H. HALE PEACH Old variety, still one of the best. Very large, firm, superb flavor. Fresh/canned. Ripe August 1st in Central CA. Excellent frost hardness. 800 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.

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.

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 pollinized by Flavor Grenade Pluot®. 500 hours. (Pat. No. 17826) (Zaiger)

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 pollinized. by Shinseiki, Bartlett, or other.

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.

ELEPHANT HEART PLUM Home-orchard favorite - large, heart-shaped fruit with sweet, juicy, richly flavored, firm red flesh. Dark reddish purple mottled skin. Long harvest season - September in Central CA. Hardy, heavy bearing. 500 hours or less. Pollinize with Beauty 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.

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.

SUGAR PRUNE Reddish purple skin, greenish yellow flesh, very sweet. Used fresh and for canning. Lower chilling requirement than other European prune/plums. 550 hours. Self-fruitful.

AUTUMN ROYAL GRAPE Developed at the Agricultural Research Service in Fresno California, it ripens around the second week of October. Purple to black in color, crisp and sweet. Excellent for fresh eating.

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.

CRIMSON SEEDLESS GRAPE New late season seedless grape, ripens early October in Fresno, CA. Medium size, firm, very sweet, excellent quality. Cane prune. 100 hours. Self-fruitful.

FANTASY SEEDLESS GRAPE Large, bluish black, pale green flesh. Sweet, superb quality. Extremely vigorous vine. Midseason (early August in Fresno, CA). Derived from Emperor, Black Rose, Red Malaga, Muscat. 100 hours. Self-fruitful. Cane prune.

MUSCAT OF ALEXANDRIA GRAPE Large, dull green, egg-shaped. Juicy, distinctive flavor and aroma. Table, wine, raisins. Not suited to hot desert climates. 100 hours. Self-fruitful. Spur prune.