



Fruit Trees

Roger Reynolds Nursery

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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).

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 pollinizer 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 pollinizer 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. Pollinizer 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 pollinizer for other apples. Self-fruitful. USDA Zones 6 - 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. Pollinized by Gala, Granny Smith, Empire, McIntosh and Red Delicious. USDA Zones 3 - 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

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 pollinizer for other apple varieties. Self-fruitful. USDA Zones 5 - 9

YELLOW NEWTON PIPPIN APPLE Yellow green, late, firm, crisp, slightly tart, superb flavor. For peak flavor and acid/sugar balance, wait to harvest until cheeks are blushed yellowish-green (late Oct./early Nov. in Central CA.). Good keeper. Famous for cooking, excellent fresh or dried. Vigorous tree. 700 hours. Self-fruitful. USDA Zones 5 - 8

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

CANADIAN WHITE BLENHEIM APRICOT Taste test winner! One of all time top scoring apricots in Dave Wilson Nursery blind taste tests. Syrupy sweet white flesh with firm texture. 700 hours. Pollinized by other late blooming apricot. USDA Zones 4 - 7.

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

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

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

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)

ENGLISH MORELLO SOUR CHERRY Late-ripening tart cherry for cooking, sometimes eaten fresh when fully ripe. Dark red to nearly black fruit with dark juice. Small, round-headed tree with drooping branches (easy to harvest). European origins obscure, introduced to America prior to 1862. 500 hours or less. Self-fruitful. USDA Zones 4 - 9

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

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. Pollinized by Bing, Black Tartarian and Lapins. USDA Zones 5 - 9

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

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

KING FIG (Desert King) Light green 'white' skin, strawberry colored pulp. Rich flavor, excellent fresh eating quality. Large breba (spring) crop. Later crop is light in hot climates, heavier in coastal climates. Prune only lightly, occasionally. (Heavy winter pruning removes breba crop.) 100 hours. Self-fruitful. USDA Zones 5 - 9

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 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.

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.

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)

INDEPENDENCE NECTARINE Bright red skin, firm yellow freestone. Rich flavor, tangy and sweet, one of the best. Consistently very high-scoring in taste tests. Winter & frost hardy, very reliable producer. Early July in Central CA. 700 hours. Self-fruitful.

SAUZEE KING NECTARINE First "donut" style nectarine from Zaiger Hybrids. Outstanding early season variety has white flesh that is sweet and juicy. Red skin, blushed with yellow. Tree sets fruit at a young age and produces heavily. Thinning is required for large fruit size. Estimated 500 hours or less. (Pat. No. 16258) (Zaiger)

SNOW QUEEN NECTARINE Taste test winner. Sweet, juicy, early season white freestone. Late June harvest in Central CA., 2-3 weeks ahead of Babcock peach. Long-time favorite in S. CA. Low chilling requirement, 250-300 hours. Self-fruitful.

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)

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)

BONITA PEACH Medium to large yellow freestone with red blush. Sweet, subacid, very flavorful. Proven variety for S. CA, coast or inland. Late July. Chilling requirement less than 400 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.

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.

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.

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 GIANT WHITE PEACH Very large, sweet, low acid, white fleshed fruit. Creamy white skin with attractive red blush. Fine flavor, keeps several weeks in refrigerator. Late August harvest in Central CA. 600-700 hours. Self-fruitful. (Pat. No. 8085) (Zaiger)

SUGAR MAY WHITE PEACH Sweetest peach of its season – mid-June, about one month before Babcock. Very juicy and sweet with fine flavor. High fruit tasting scores. Excellent choice for early season peach. Medium to large size, attractive red skin. Estimated chilling requirement 600-700 hours. Self-fruitful. (Pat. No. 8034) (Zaiger)

SWEET BAGEL PEACH™ Flat "Donut" shaped peach with yellow flesh and classic peach flavor. Has large fruit and sets heavily in central CA.. Moderate chill requirement, 300-400 hours.

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)

BOSC PEAR Long & narrow shape, brown skin. Superb quality, one of the best. Harvest late October. Fresh/cooked. Susceptible to fire blight in warm, moist climates. 500-600 hours. Pollenized by Bartlett or other pear.

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.

D'ANJOU PEAR Large, short necked, firm, good quality, keeps well. Harvest September 1st, one month after Bartlett in Central CA. 800 hours. Pollenized by Bartlett.

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.

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.

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 pollinizer. Gosho or Chocolate are the best pollinizers 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.

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.

IZU PERSIMMON Very sweet, tasty, non-astringent fruit ripens about three weeks before Fuyu. Medium to large size, round shape. Relatively small tree, good choice for backyard persimmon. Sometimes difficult to start from bareroot. 100 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.

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. Pollenize with Beauty or Santa Rosa.

EMERALD BEAUTY 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)

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.

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 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 QUEEN PLUOT® INTERSPECIFIC Exquisite plum/apricot hybrid with candy like sweet, wonderfully pleasing flavor. Greenish yellow skin, amber orange flesh. Prolonged harvest: mid July thru August. 400 500 hours. Pollenized by Dapple Dandy or Flavor Supreme Pluots® or Japanese plum such as Burgundy. Not pollenized by Flavor King Pluot®. (Expired Pat. No. 7420) (Zaiger)