



Fruit Trees

Shade Trees Nut Trees Grapes

PRO-Build

235 River Street
Santa Cruz, CA 95060
(831) 423-0223

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).

GARDEN DELICIOUS GENETIC DWARF APPLE Sweet, crisp, superb flavor, even in hot climates. Greenish-yellow with red blush to full red. Dessert/cook, good keeper. September. 8-10 ft. tree, smaller with pruning. 600 hours. Self-fruitful. USDA Zones 4 - 8 (Zaiger)

NORTHPOLE™ COLUMNAR APPLE Large, red-skinned McIntosh-type fruit is crisp, juicy and aromatic. Attractive, distinctive, narrow-growing (columnar) tree, grows to about ten feet. Trees topped for height control develop upright side limbs. Easily adapted to container growing. Estimated chilling requirement 800 hours. Pollenized by Scarlet Sentinel™ or other apple varieties.

SCARLET SENTINEL™ COLUMNAR APPLE Dense clusters of white blossoms followed by large, delicious, red-blushed, greenish-yellow fruit. Attractive, distinctive, narrow-growing (columnar) tree, grows to about ten feet. Trees topped for height control develop upright side limbs. Easily adapted to container growing. Estimated chilling requirement 800 hours. Pollinized by Northpole™ or other apple varieties.

ANNA APPLE Remarkable fruit for mild winter climates in S. CA., S. AZ. Heavy crops of sweet, crisp, flavorful apples even in low desert. Fresh/cooked. Keeps 2 months in refrigerator. 200 hours. Self-fruitful or pollinized by Dorsett Golden or Einshemer. USDA Zones 5 - 10.

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.

BEVERLY HILLS APPLE Long-time favorite summer apple for coastal S. CA. Pale yellow, red blush or stripes. Medium size, slightly tart. Fresh/cooked. 300 hours. Self-fruitful. USDA Zones 5 - 10

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

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

CHEHALIS APPLE Highly Scab-resistant variety discovered near Chehalis, Washington in 1937. Large fruit, resembling Golden Delicious. Greenish-yellow to yellow skin, sometimes blushed pink. Cream colored flesh is crisper than Golden Delicious, the shape more elongated. Sweet, subacid, mild flavor. Used fresh and for baking. Early harvest, just before McIntosh. Estimated chilling requirement 800-1000 hours. Self-fruitful.

COX ORANGE PIPPIN APPLE Old favorite dessert apple: firm, juicy, sweet, rich flavor, not tart, distinctive aroma. Skin is orange red to bright red over yellow. Prefers moderate climate. Midseason. 800 hours. Self-fruitful. USDA Zones 4 - 8

DORSETT GOLDEN APPLE Outstanding sweet apple for warm winter areas. Firm, very flavorful, sweet like Golden Delicious. Productive throughout So. CA and Phoenix, AZ. Good early season sweet apple for Central CA. 100 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

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

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

GRAVENSTEIN APPLE (Green Gravenstein) Famous for sauce and baking, also used fresh. Crisp, juicy, flavorful & tart. Early bloom, early harvest. 700 hours. Pollinizer 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. Pollinized by Gala, Granny Smith, Empire, McIntosh and Red Delicious. USDA Zones 3 - 8

HUDSON'S GOLDEN GEM APPLE One of the largest and best-flavored russet apples. Crisp, sugary, juicy flesh with flavor described as nutty by some, pear-like by others. Conical in shape with a very distinctive appearance: a smooth, uniform, grayish-gold or light yellowish-brown russet over the entire surface. Ripens after Jonagold, about with Melrose. In most climates where it is grown, the fruit hangs on the tree into winter. Good keeper. Medium-sized, vigorous, winter hardy tree. Resistant to scab, mildew and fire blight. Fruit tends to crack the first two or three years only. Chance seedling discovered in a fence row at Tangent, Oregon. Introduced in 1931. Estimated chilling requirement 800-1000 hours. Partly self-fruitful, biggest crops with cross-pollination. USDA Zones 3 - 9

JONAGOLD APPLE Superb flavor; a connoisseurs' choice. A cross of Jonathan and Golden Delicious. Yellow with red-orange blush. Crisp, juicy, subacid, all-purpose. 700 - 800 hours. Pollinized by Fuji, Gala, Granny Smith or Red Delicious, but not Golden Delicious.

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. Pollinizer required. USDA Zones 5 - 10

MCINTOSH APPLE (Rogers McIntosh) Round, bright to dark red over green, superb quality in cool climates. Crisp, aromatic, subacid & sweet. Dessert/cooking. Early harvest. 900 hours. Partly Self-fruitful, or pollinized by Red Delicious, Gala, or other. USDA Zones 4 - 7

MOLLIE'S DELICIOUS APPLE A favorite Red Delicious type apple for mild winter climates in Southern CA. and the San Francisco Bay Area. Sweet, flavorful, aromatic. Red blush over yellow. 400 - 500 hours. Pollinizer required: Fuji, Granny Smith, Beverly Hills. USDA Zones 5 - 8

MUTSU (CRISPIN) APPLE A favorite of connoisseurs: very large, crisp and flavorful. Late September/October harvest. Pick when green or wait until partly yellow. Large, vigorous tree resists powdery mildew. 500 hours. Pollinizer required: Red Delicious, Granny Smith, Fuji, Gala. 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. Pollinizer required. USDA Zones 4 - 8

RED DELICIOUS APPLE (Bisbee Spur) Sweet, crisp, flavorful perhaps the best Red Delicious. Early fall. Small, compact tree. Good pollinizer for most other apples. 700 hours. Pollinized by Liberty, Granny Smith, Golden Delicious, Fuji, Gala. USDA Zones 4 - 7

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

SIERRA BEAUTY APPLE Favorite late apple in N. CA. Yellow with red blush, rich sprightly flavor, moderately sweet. Excellent fresh or cooked. Good keeper. 700 - 800 hours. Self-fruitful. USDA Zones 6 - 9

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

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. Pollinized by mid-season blooming apples. Not pollinized by Gravenstein. USDA Zones 4 - 8

SUNDOWNER™ APPLE A sister plant to the popular Pink Lady selection, Sundowner has a sweet, crispy, white flesh and excellent flavor. Considered a late harvest variety ripening from October well into winter in most areas. Does well under extreme fruit growing conditions such as southern fruit growing districts and deserts with little or no damage to the fruit. Chill requirement of 200 to 300 hours with high chill adaptability. Self-fruitful. (Plant Pat. No 9477).

WHITE WINTER PEARMAIN APPLE High quality, all-purpose apple - an old favorite, especially for fresh use. Widely adapted, including CA.'s mild-winter coastal climates. Medium to large size, round to oval shape, pale yellow skin with dull red blush. Cream colored flesh is fine grained, crisp, juicy and aromatic with a rich, subacid to sprightly flavor. September/October harvest, good keeper. Healthy, vigorous, spreading, heavy-bearing tree. Excellent pollinizer for other apples. Believed to be the oldest known English apple, dating back to 1200 A.D. Low winter chilling requirement, about 400 hours. Self-fruitful.

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

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

FLORA GOLD APRICOT All-purpose freestone. Early harvest, 2-3 weeks before Blenheim (Royal). Very good quality, reliable producer (produces when other varieties don't). Good choice for backyard apricot. 400 hours or less. Self-fruitful. USDA Zones 7 - 9 (Zaiger)

GOLD KIST APRICOT Excellent backyard apricot for warm winter climates. Freestone, very good quality. Heavy bearing. Early harvest, 3-4 weeks before Blenheim (Royal). 300 hours. Self-fruitful. USDA Zones 7 - 9 (Zaiger)

KATY APRICOT Large, all purpose flavorful freestone. Tree ripe fruit is subacid (not tart). A favorite apricot for warm-winter climates. Early harvest, 3-4 weeks before Blenheim (Royal). 200 to 300 hours. Self-fruitful. (Expired Pat. No. 4339). USDA Zones 7 - 9 (Zaiger)

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. Pollenized 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

MINNIE ROYAL CHERRY Medium sized red cherry; firm with good flavor. Ripens 11-14 days ahead of Bing; tree is very productive with a low chill requirement. Pollenized by Royal Lee. 200 - 300 hours or less. (Pat. No.12942) (Zaiger)

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

ROYAL LEE CHERRY Medium sized red cherry; very firm with excellent flavor. Ripens 11- 14 days ahead of Bing; tree is very productive with a low chill requirement; pollenized by Minnie Royal. 200 to 300 hours. (Pat. No.12472) (Zaiger)

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

STELLA CHERRY Self-fruitful - no pollinizer 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

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

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

CONADRIA FIG Light greenish yellow skin, pink flesh. Not as sweet as Kadota, but resists spoilage. Fresh/dried. Very vigorous, long-lived tree. Heavy crops coast or inland. 100 hours. Self-fruitful.

FLANDERS FIG Medium sized long necked fruit with violet stripes and scattered white specks; amber to white meat with light strawberry pulp. Rich flavor, split resistant, highly productive. 100 hours. Self-fruitful.

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

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

OSBORNE PROLIFIC FIG Large fruit with very attractive purplish-brown skin, amber pulp. Especially pleasing flavor. Long time favorite in cool coastal areas, excellent inland as well. Prune to any shape. 100 hours. Self-fruitful.

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

PETER'S HONEY FIG Beautiful, shiny, greenish yellow fruit when ripe. Very sweet, dark, amber flesh. High quality. Superb for fresh eating. Warm location with a southern exposure is required for ripening fruit in maritime Northwest. Originated in Sicily. Good cold tolerance. Self-fruitful. USDA Zones 6 - 10

TEXAS BLUE GIANT FIG Extra large fig with purple skin and amber flesh, very sweet, ever-bearing habit. Self-fruitful. USDA Zones 6 - 10

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

WHITE GENOA FIG Old variety, a favorite in cool coastal areas - also excellent inland. Greenish yellow skin, amber flesh, distinctive flavor. Prune to any shape. 100 hours. Self-fruitful. USDA Zones 7 - 9

NECTAR BABE MINIATURE NECTARINE Excellent quality fruit: mid-season yellow freestone with sweet, rich, delicious flavor. Heavy bearing 5-6 ft. tree. 400 hours or less. Pollenized by Honey Babe or other peach or nectarine. (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 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 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.

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)

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)

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)

ELDORADO MINIATURE PEACH Well-known Jackson & Perkins variety. Exceptionally high quality, richly flavored fruit. Yellow freestone, attractive red blushed skin. Harvest early to mid-June. 4-5 ft. tree. 400 hours or less. Self-fruitful. (Expired Pat. No. 4780)

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)

PIX ZEE MINIATURE PEACH Large fruit ripens mid to late June in Central CA, two weeks before Honey Babe. Delicious, firm, yellow freestone, beautiful red over orange skin. Vigorous to 6 ft. 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.

BABY CRAWFORD PEACH The best-flavored peach, according to CA. Rare Fruit Growers in the Santa Clara Valley area. Small, intensely flavored yellow freestone. Golden orange skin with slight blush. Harvest late July in Central CA, about one week before Elberta. 800 hours. Self-fruitful.

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.

EARLITREAT PEACH Delicious new low chill, very early peach with flavor and sweetness comparable to mid-season varieties. Highly recommended for home orchard planting. Medium sized, attractive red over yellow skin, yellow flesh. Very nice acid/sugar balance. Early May in Central CA. 500 hours or less. Self-fruitful. (Pat. No. 9842) (Zaiger)

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).

LORING PEACH Taste test winner. Superb large yellow freestone. Excellent flavor and texture, low acid. Harvests over 2-3 week period, mid to late July in Central CA. Requires little or no thinning. Excellent for home orchard. 750 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.

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)

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)

STRAWBERRY FREE WHITE PEACH Long-time favorite white freestone peach for CA. Very sweet, aromatic, juicy, with superb, delicate flavor. Early to mid July in Central CA. Highly recommended for home orchards. 400-500 hours. Self-fruitful

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 pollinated 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, pollinated by Bosc, D'Anjou, Winter Nelis.

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. Pollinated 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. Pollinated by 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.

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

WARREN PEAR Excellent quality dessert pear and highly resistant to fire blight. Medium to large, long-necked fruit with pale green skin, sometimes blushed red. Smooth flesh (no grit cells) is juicy and buttery with superb flavor. Good keeper. Cold hardy to -20°F. From Mississippi. 600 hours. Self-fruitful

CHOJURO ASIAN PEAR Russeted golden brown skin. Crisp like an apple when ripe. Harvest mid-August in Central CA. 450 hours. Pollinated by Hosui, Shinko, 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. Pollinated by Shinko, Chojuro, Bartlett, or 20th Century.

ISHIIWASE ASIAN PEAR Large, greenish-brown, russeted skin. Juicy, sweet, flavorful, refreshing, crisp like an apple when ripe. Early to mid August in Central CA. 450 hours. Pollinated by Kikusui, 20th Century, or other Asian pear.

KIKUSUI ASIAN PEAR Juicy, sweet, yellow-skinned fruit - crisp like an apple when ripe. Superb fresh eating, one of the best. Easy to grow. Keeps well. Mid-August in Central CA. 450 hours. Partly self-fruitful or pollinated by Ishiiwase or 20th Century.

SHINKO ASIAN PEAR Late ripening -September in Central CA- and excellent quality. Juicy, sweet, flavorful, refreshing, crisp like an apple. Golden brown russeted skin. 450 hours. Pollinated by Hosui, Chojuro, Kikusui, Bartlett

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 pollinizer. Goshu 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.

CATALINA PLUM Large, black, favorite fresh market plum. Sweet and juicy but still firm when fully ripe, with very little tartness at skin and pit. Very high taste test scores; one of the best plums for fresh eating. Ripe late July in Central CA. Vigorous, productive tree. 300-400 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. Pollinate 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. Pollinizer 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.

HOWARD MIRACLE PLUM Large, firm, juicy, freestone, with distinctive flavor. Amber flesh, yellow skin blushed with red. Originated in Montebello, east of Los Angeles. Low chilling requirement, about 400 hours. Pollenizer required, another Japanese plum such as Beauty or Santa Rosa.

LARODA PLUM Very high scores for flavor and overall appeal in Dave Wilson Nursery taste tests. Dark purple skinned fruit with juicy, richly flavored red and amber flesh. Prolonged harvest: late July to late August in Central CA, 5-6 weeks after Santa Rosa. 400 hrs. Pollenizer required: Santa Rosa, Late Santa Rosa, Burgundy, Nubiana.

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.

BLUE DAMSON PLUM Very old variety, rugged and dependable. Small, blue-black tart plums for jams & jellies. Late blooming, cold hardy, heavy bearing. 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.

IMPERIAL PRUNE Mottled purplish red skin with yellow green clingstone flesh. High quality, sweet, rich flavor. Ripens mid September. Discovered in France as a chance seedling in 1870. Brought to the U.S. in 1883. Once widely grown in CA.

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.

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.

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)

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 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)

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)

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

PARFIANKA POMEGRANATE Wolfskil- Dr. Levin selection. Large size Red fruit is sweet with a hint of acidity. Arils are red with very small edible seeds. Vigorous upright plant sets a heavy crop dependably. Maintain at any height with summer pruning. Always receives the highest praise for overall flavor. Great for juice or fresh eating. 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.

GARDEN PRINCE GENETIC DWARF ALMOND Compact, lushly foliated 10-12 ft. tree. Soft shell, kernels especially sweet and tasty. Bears young and heavy. Large, light pink blossoms. 250 hours. Self-fruitful. (Zaiger)

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)

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)

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.)

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.

BABABERRY RASPBERRY Everbearing. Large red berries up to 1". Good flavor. Warm climate/mild winter raspberry. Plentiful June harvest followed by smaller crop in fall. USDA Zone 7-9.

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.

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.

PINOT NOIR GRAPE Small black berries that yield the famous French Burgundy wines. Requires cool summers, cane pruning. Early harvest. 100 hours. Self-fruitful.

HAYWARD FEMALE KIWIFRUIT *Actinidia chinensis* (aka *A. deliciosa*). Popular exotic fruit - fuzzy brown skin, bright green flesh, strawberry like flavor. Tender to frost. Hot or cool climates. 600 hours. Pollenized by All-purpose Male.

FOREST PANSY REDBUD - *Cercis canadensis* 'Forest Pansy'
Striking scarlet colored new foliage turning maroon and then green as the leaves mature. Highly valued as a landscape accent. Swelling buds break pinkish-red along the bare branches, similar to Eastern redbud. Moderate grower to 20 ft. with a spreading habit. Sunset Zones 1-3, 7-20.

WESTERN REDBUD - *Cercis occidentalis* Multi-trunked tree to 15 by 15 ft. Spectacular bright purplish-pink sweet pea-shaped flowers. Yellow to red fall color. Drought tolerant, resistant to oak root fungus. Sunset Zones 2-24.