



Fruit Trees

Grapes

Grow Gardens Nursery

1841 Gravenstein Hwy So
Sebastopol, CA 95472
(707) 823-3984

AKANE APPLE Especially fine red dessert apple derived from Jonathan. Sweet, rich, spicy flavor, well regarded by apple connoisseurs. Resists scab and powdery mildew. Harvest in early season (August in Central California). 800 hours. Pollenizer required: Fuji, Gala, Granny Smith, Golden Delicious. USDA Zones 5 - 9.

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

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

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

ROME BEAUTY APPLE Late blooming, a good choice where hard freezes in late spring are common. Large, round, red, used primarily for cooking. Heavy bearing. Late harvest. 1000 hours. Self-fruitful. USDA Zones 6 - 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

TYDEMAN'S LATE ORANGE APPLE Richly flavored connoisseurs' favorite. More productive and easier to grow than Cox Orange Pippin: much lower incidence of cracking; consistently better flavor and quality in hot summer climates. Reddish orange stripes over greenish yellow ground color, some russeting. Yellowish flesh is firm and juicy. Harvest late September/October in Central CA., about with Fuji. Good keeper. Small but vigorous tree with long, weeping branches. Early, heavy thinning required to prevent alternate bearing. Resistant to mildew and scab. Lax-ton Superb x Cox Orange Pippin, from England, introduced in 1945. Estimated chilling requirement 800-1000 hours. Pollenizer required, a mid to late-blooming variety such as Gala, Fuji, Golden Delicious or Granny Smith. USDA Zones 6 - 9

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 pollenizer 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.

WINTER BANANA APPLE Large, round, especially beautiful apple - pale yellow waxy skin blushed with rosy pink. Crisp, tangy, juicy flesh is highly aromatic with a mild, banana like flavor. Long time favorite dessert apple in CA.'s mild winter coastal climates. Good cider apple. Harvest mid to late-September in Central CA.. Good keeper. Vigorous, spreading tree bears at young age. Excellent pollenizer for other apples. Originated in Indiana, introduced in 1890. Low winter chilling requirement, less than 400 hours. Partly self-fruitful, biggest crops if cross-pollenized. USDA Zones 4-9

YORK APPLE (York Imperial) One of the very best apples for keeping, in a cool location it holds its flavor until April or May. Fine quality for dessert use, excellent for baking and cider. Greenish-yellow skin with light red blush and stripes to nearly fully red, occasionally russeted at either end. Very firm, coarse, yellow flesh is crisp, juicy and slightly aromatic, with a semi sweet flavor. Medium to large size, many fruits having a characteristic lopsided, rectangular shape. Late harvest, with or just ahead of Yellow Newton Pippin and Granny Smith. Fairly large tree is moderately winter hardy, late-blooming & disease-resistant. At its best on heavier clay soils. Estimated chilling requirement 800-1000 hours. Self-fruitful. USDA Zones 4 - 9

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)

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.

HARGLOW APRICOT Late-blooming, productive tree, proven in coastal Northwestern climates. Medium size, bright orange fruit sometimes blushed red. Orange freestone flesh is firm, sweet, flavorful. Resistant to perennial canker and brown rot, resists cracking. Originated in Ontario, Canada. Introduced in 1982. 800 hours. Self-fruitful. USDA Zones 5 - 9

WENATCHEE MOORPARK APRICOT Long time favorite in Western OR & WA. Recommended for other Western climates where spring rains and frosts limit apricot culture. Flavorful fruit used fresh, dried, canned. 700 hours. Self-fruitful. USDA Zones 5 - 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

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

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

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

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

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.

GOLDMINE WHITE NECTARINE Long-time favorite in CA and Western Oregon. Small to medium sized white fleshed freestone. Aromatic, juicy & sweet. Ripe in August. 400 hours. Self-fruitful.

CRESTHAVEN PEACH Golden yellow with a bright red blush. Freestone flesh is firm, juicy bright yellow with red around the pit. Resists browning Can/freeze/ship. Vigorous, productive tree tends to over set. Above average bud hardiness, some resistance to bacterial spot. 850 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)

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.

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.

HARKEN PEACH From Canada, a sibling of Canadian Harmony peach. Red skinned yellow freestone ripens early mid season, a few days after Redhaven. Sweet, flavorful, medium sized fruit, non browning flesh. One of highest rated peaches for Western Washington. Dessert/cooking/freezing. 800 hours. Self-fruitful.

HARVESTER PEACH Firm, highly colored freestone fruit with beautiful pink/orange/yellow flesh. Excellent quality makes it popular with backyard and commercial growers. Ripens just after Redhaven, mid to late July. Requires 750 hours of chilling. Hardy in Zones 5 - 9. 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.

PEREGRINE PEACH Popular heirloom variety especially in the UK. White, melting flesh with fine flavor under a crimson skin. Hardy, self-fertile, peach leaf curl resistant.

Q-1-8 WHITE PEACH Peach leaf curl-resistant variety, tested at the WSU research station at Mt. Vernon, Washington. In the Dave Wilson Nursery orchards, the white-fleshed, semi freestone fruit is sweet and juicy like Babcock, with a more sprightly flavor. Harvest mid to late July in Central CA. Showy blossoms. 700-800 hours. Self-fruitful.

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.

KIEFFER PEAR Medium to large late season fruit. Canning/cooking. Sprightly flavor, coarse texture. Resists fire blight, tolerates hot climates. Dependable crops. 200-300 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

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.

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.

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.

WICKSON PLUM Large, heart-shaped greenish-yellow fruit. Very sweet, translucent flesh. Little or no tartness at skin or pit. Mid season, three weeks after Santa Rosa. Partly self-fruitful, or pollenized by Kelsey or Santa Rosa. 500 hours. Self-fruitful.

BROOKS EUROPEAN PLUM (Prune) Long-time favorite European plum for Western Oregon. Oval-shaped fruit with purplish-black skin and yellow flesh. Larger and sweeter than Italian. Used fresh and for canning and drying. Ripens one week earlier than Italian. Discovered in Lafayette, Oregon (seedling of Italian). Introduced in 1946. 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.

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 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)

GRENADA POMEGRANATE A darker, less tart bud-sport of Wonderful. Can be grown as a bush or in tree form. Harvest 30 days before Wonderful. (Expired Pat. No. 2618) Long-lived, any soil. 150 hours. Self-fruitful.

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.

BLUECROP BLUEBERRY Northern Highbush. No. 1 variety, the standard of excellence. Upright, vigorous bush. Very productive. Large, firm, great flavor. Fruit does not drop or crack. Tolerates hot summers if soil is moist, acidic, and high in humus. 800 hours. Self-fruitful.

ELLIOTT BLUEBERRY Northern Highbush. Very late ripening, Northern Highbush. Medium sized light blue berries with high acid, slightly tart flavor. Plant is upright, vigorous and a heavy producer, with an extended harvest period of four to five weeks.

SHARPBBLUE 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)

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.

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.

CAMPBELL'S EARLY GRAPE Large, purplish-black, American grape. Ripens two weeks earlier than Concord, keeps well. Adapted to cool summer climates. Productive, winter hardy vine. Hybridized in Ohio, tested in New York, introduced in the 1890s. 100 hours. Self-fruitful. Spur prune.

CONCORD GRAPE (Eastern Concord) Versatile, long-time favorite American grape. Blue-black berry with rich, distinctive flavor, used for table, juice, jelly and wine. 100 hours. Self-fruitful. Cane prune.

INTERLAKEN SEEDLESS GRAPE Hybrid of Thompson Seedless & American. More cold hardy than Thompson. Less heat to ripen. Pale green berry is sweet, crisp. Early harvest. 100 hours. Self-fruitful. Cane prune.

SUFFOLK RED SEEDLESS GRAPE Russian seedless x American. Hardier than European grapes, less heat to ripen. Largest berries of the hybrids. Early, excellent quality. 100 hours. Self-fruitful. Cane prune