



Fruit Trees

Shade Trees Nut Trees Grapes

Wasatch Shadows Nursery

9295 South 255 West
Sandy, UT 84070
(801) 566-0608

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).

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 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

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

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

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

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

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)

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

RIVAL APRICOT Aromatic, slightly tart, large oval fruit. Productive, heavy mid-season bloomer. Early harvest of orange-red blushed or speckled red fruit with deep orange flesh. Reliable variety where frost hardy traits are required. Requires an early blooming pollenizer. Zone 5-8.

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)

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

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

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

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 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)

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.

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

ANGELUS PEACH Large freestone with bright red skin over yellow background color. Mild, low acid yellow flesh. Good shipping qualities. Ripens just after Elberta. Performs well in USDA Zone 6 and is worth a try in slightly colder climates. 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.

GLEASON EARLY ELBERTA PEACH Also called Improved Elberta or Lemon Elberta. Reliable frost hardy yellow freestone for Utah and Pacific NW. Juicy, rich flavor. Harvest 10 days before Elberta. Can/freeze/fresh. 800 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.

POLLY WHITE PEACH One of the most winter hardy peach varieties. Developed in Iowa, hardy to -20°F. Reliable crops of tasty, sweet, medium sized, white-fleshed fruit. Crimson-blushed white skin. 1,000 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.

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

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

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

BLAKE'S PRIDE PEAR This yellow and light-golden pear, was developed in Kearneysville, WV. Resistant to fire blight. Ripens 10-14 days after Bartlett. Pollenized by Bartlett, Harrow Delight or Warren. 800 hours. USDA Zones 5 - 9

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.

POTOMAC PEAR Moonglow x Buerre D'Anjou. Ripens to a light green. Flesh texture is moderately fine and buttery. Pleasingly subacid flavor with mild aroma. Tree shows more resistance to blight than Seckel. Developed by the USDA and Ohio State University.

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

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

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

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. Pollenized by Kikusui, 20th Century, or other Asian pear.

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.

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.

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.

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 pollinated 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 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)

A.C. SWEET POMEGRANATE Red to light pink rind. Pink to light red arils. Seeds are very sweet, soft and refreshing. Will hang on tree for 6 weeks and unsplit ripe fruit will last for two months in a cool dry location. Will grow anywhere in Southwestern USA down to zero degrees. One of Utah's favorites. 200 chill hours. Self-fruitful.

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

AMBASSADOR WALNUT Cold hardy Carpathian hybrid for severe climates, from Idaho. 1 1/4 inch nuts, thin shell, well sealed. Plump, light-colored kernels, excellent flavor. Young trees set heavy crops. 600 hours. Self-fruitful. (Expired Pat. No. 4132) (Rootstock: NCB walnut.)

IDAHO WALNUT Cold hardy carpathian-type. Large, sweet, high quality kernel. Bears young and heavy. Vigorous tree. 700 hours. Self-fruitful. (Rootstock: NCB walnut.)

CANADICE SEEDLESS GRAPE Early ripening red seedless grape derived from Himrod. Extremely winter hardy. First choice seedless grape for cold winter climates. 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.

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

HIMROD SEEDLESS GRAPE Hybrid of Thompson Seedless and American grape. Highest quality pale green berries. Vine more winter hardy than Interlaken. Early harvest. 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

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

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