EINSHEMER APPLE  Heavy-bearing, very low chilling requirement. Sweet yellow apples in early summer (late June in Central CA.). Excellent pollinator for Anna. 100 hours. Self-fruitful.

GRAVENSTEIN APPLE (Red Gravenstein)  Famous for sauce and baking, also used fresh. Crisp, juicy, flavorful & tart. Green with red stripes. Early bloom, early harvest. 700 hours. Pollenizer required: Empire, Fuji, Gala, Red Delicious. USDA Zones 2 - 9

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

GOLDCOT APRICOT  Productive even in cold, humid climates. Medium-sized fruit with golden yellow skin and yellow orange, freestone flesh. Juicy, with tangy flavor, used fresh and for freezing and canning. Originated in Michigan, introduced in 1967. 800 hours. Self-fruitful. USDA Zones 4 - 8

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

STEMLA CHERRY  Self-fruitful - no pollenizer 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

ARCTIC BLAZE WHITE NECTARINE  Taste test winner. One of the best of the low acid white nectarines: rich flavor and firm texture in early season, very sweet when soft ripe. Large size, red and creamy white skin. Harvest mid to late-August in Central CA, after Arctic Queen white nectarine. Estimated chilling requirement 700-800 hours. Self-fruitful. (Pat. No. 10174) (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 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)

CAVALIER NECTARINE  From Virginia. Orange-yellow skin blushed with mottled dark red. Medium size, firm, aromatic, yellow freestone fruit resistant to brown rot. Ripens mid to late July in Central CA, one week before Elberta peach. Hardy, showy blossom. 700-800 hours. Self-fruitful.

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)

HONEY KIST NECTARINE  Early-ripening yellow nectarine with high sugar and low acid (no tartness). Harvest begins late June in Central CA, about with Independence nectarine. (Begin picking before the fruit begins to soften; the subacid varieties have the advantage of being good to eat before they each peak ripeness.) 500 hours. Self-fruitful. (Pat. No. 9333) (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.

LATE LEEGRAND NECTARINE  Old favorite yellow fleshed nectarine. Richly flavored, still one of the best. Very high taste test scores. Attractive red and yellow skin. Harvest mid to late-August in Central CA. 600 hours. Self-fruitful.

LIZ’S LATE NECTARINE  Sprightly sweet, intense, spicy flavor the state of the art in fruit breeding. Late August/early September in Central CA. 600-700 hours. Self-fruitful. (Pat. No. 9437) (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)

CHAMPAGNE WHITE PEACH  Light red over cream skin, white freestone flesh. Fruits are large, sweet, low in acid, and have a mild, pleasing flavor. Harvest early August in Central CA. Medium chilling requirement, approx. 400 hours or less. Self-fruitful. (Expired Pat. No. 4865)

DESSERT GOLD PEACH  Very early: May in S. CA./AZ. Tree-ripened fruit has good flavor and sweetness for such an early variety. Yellow clingstone. Heavy bearing. 200 hours or less. Self-fruitful.

EARLIGRANDE PEACH  Medium sized low chill peach from Gulf Coast Texas. Yellow semi-freestone. Very early (May). Successful in Phoenix, AZ. and similar climates. 300 hours. Self-fruitful.

FAY (LATE) ELBERTA PEACH  Popular yellow freestone: juicy, moderately sweet, flavorful. Fresh/can/freeze/dry. Ripens 1-2 days later than Elberta in Central CA. (August 1st), but blooms earlier. 700 hours. Self-fruitful.

FLORDAPRINCE PEACH  From Florida, successfully grown in S. CA./AZ. Larger fruit than Desert Gold, more tolerant of desert heat, better flavor. Semi freestone when fully ripe. Ripens early May in warm areas. 150 hours. Self-fruitful.
GIANT BABCOCK WHITE PEACH  From a cross of Babcock and July (Kim) Elberta. Large, red skinned, white fleshed freestone. Sweet, aromatic, very similar to Babcock. Excellent dessert quality. Harvest about one week after Babcock. 500 hours. Self-fruitful.

J.H. HALE PEACH   Old variety, still one of the best. Very large, firm, superb flavor. Fresh/canned. Ripe August 1st in Central CA. Excellent frost hardiness. 800 hours. Another nectarine or peach needed to pollinate.

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).

LA FELICIANA PEACH   Heavy-bearing, high quality peach from Louisiana. Firm, flavorful, yellow freestone, matures in mid July. Resists brown rot and bacteriosis. 400-500 hours. Self-fruitful.

NECTAR WHITE PEACH (Original Nectar) One of the finest white peaches. Medium to large fruit with dark pink blush over a beautiful cream to pale green background. White freestone flesh, tinged with red, is sweet with exceptional flavor and aroma. Harvest three weeks before Elberta. Originated in Bakersfield, CA., introduced in 1935. 800 hours. Self-fruitful.


SANTA BARBARA PEACH   Bud sport of Ventura peach. Large, red-blushed yellow freestone, red near pit. Reported to perform well in Central and Southern CA.'s mild-winter coastal climates. Mid-season harvest. Estimated chilling requirement 300 hours. Self-fruitful.

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).


VETERAN PEACH   One of the most reliable peaches for cold climates: winter hardy and late blooming. Yellow to yellow orange skin. Yellow flesh is freestone when fully ripe, and richly flavored. Harvest one week before Elberta. 900 hours. Self-fruitful.


D’ANJOU RED Originated in the 1950’s as a bud sport of D’anjou from a tree near Medford Oregon. Has all of the positive traits of D’anjou with red skin, high quality, sweet, and juicy. Egg shaped appearance and deep maroon color. Zones 4-9

WINTER NELIS PEAR   Small, round, russeted fruit. Juicy, aromatic, sweet. Harvest late fall, keeps well. Small tree. Good pollenizer for Bartlett. 700 hours. Pollenizer required such as Bartlett, Kieffer, 20th Century or European pear.

ICHIBAN NASHI ASIAN PEAR   The earliest-ripening Asian pear. Medium sized fruit with a light golden brown russet skin. Crisp, crunchy flesh is sweet, with especially fine flavor. Harvest mid to late July in Central CA. Keeps six weeks. Productive, moderately vigorous tree. 400 hours. Pollenizer required.

BURBANK PLUM  Red and golden yellow skin. Yellow orange (apricot colored) flesh is firm, sweet, aromatic, juicy and uniquely flavored. Relatively small tree, cold hardy. Imported from Japan by Luther Burbank. 400 hours. Pollenized by Santa Rosa.

KELSEY PLUM   Large, firm, aromatic, rich flavor, keeps well. Low acid. Heart shaped, greenish-yellow thin skin, red blush. Small pit, freestone when ripe. Vigorous, heavy bearing tree. 400 hours. Pollenized by Santa Rosa, Beauty, or Wickson.

FLAVORICH PLUOT® Large, dark purple-skinned fruits with firm, very sweet, yellow-orange flesh. Harvest begins late August/early September in Central California, 2-3 weeks after Flavor King Pluot®. Vigorous, upright tree. Originated from a cross of Friar plum and an unnamed Pluot®. 800 hours. Pollenizer required: another Pluot® such as Dapple Dandy or Flavor King, or a Japanese plum such as Santa Rosa or Late Santa Rosa. Pat. No. 8546. (Zaiger)

CARMEL ALMOND    Excellent pollenizer for Nonpareil. High quality kernels; well-sealed nut keeps well. Young trees set heavy crops. Harvest 2-3 weeks after Nonpareil. 400 hours. Pollenizer required.
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. Pollinized 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.

ASHMEADÆS 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

BELLE DE BOSKOOP APPLE  Highly esteemed cooking and pie apple. Heavy crops of large to very large fruits. Green and red skin in patches and stripes with a brown russet extending from the base. Coarse, crisp, juicy, creamy white flesh is richly flavored, sweet tart and highly aromatic. Keeps well, improves in storage. Very late harvest, with Yellow Newton Pippin and Granny Smith. Large tree, open shape with drooping branches. Originated in Holland in 1856. Estimated chilling requirement 800-1000 hours. P

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 dÆHiver) Classic French dessert apple, also excellent for cooking and cider. (Long-time apple tester Warren Manhart of Portland, Oregon regards Calville as ôthe best pie and sauce appleô 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 gr

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 pollinizer 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 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

GOLDEN RUSSET APPLE  One of the great family orchard apples of 17th 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 or

GORDON APPLE  Popular variety for Southern Calif. Low chilling requirement, about 400 hours. Red over green skin, good quality. For fresh use and cooking. Self-fruitful. (Expired Expired Pat. No. 4144). 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
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

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. Polenized 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, mild

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. Pollenized by Fuji, Gala, Granny Smith or Red Delicious, but not Golden Delicious.

LIBERTY APPLE  Disease resistant, cold hardy apple. Resist scab, rust, mildew, fire blight. Solid red even in hot climate. Crisp, rich sprightly flavor. Can be cooked or fresh. Early fall harvest. Interfruitful with Red Delicious, Empire, McIntosh. 800 hours. Self-fruitful. USDA Zones 4 - 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. Pollenizer required: Red Delicious, Granny Smith, Fuji, Gala. USDA Zones 4 - 8

PETTINGILL APPLE  Very low winter chilling requirement, about 100 hours. Chance seedling discovered near Long Beach, CA., introduced in 1949. Large fruit with red over green skin, ripening late September to mid-October in coastal Southern CA. climates. Crisp and juicy, with a balance of sugar and acid. Good keeper. Large, vigorous, productive tree. Self-fruitful. 300-400 hours USDA Zones 6 - 11

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. Pollenizer required. USDA Zones 4 - 8

RED DELICIOUS APPLE (Bisbee Spur)  Sweet, crisp, flavorful perhaps the best Red Delicious. Early fall. Small, compact tree. Good polenizer for most other apples. 700 hours. Polenized 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 polenizer 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

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. Pollenized by mid-season blooming apples. Not polenized 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 will 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).

TAYDEMAN’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 russetting. 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 a

WHITE WINTER PEARMAIN APPLE  High quality, all-purpose apple - an old favorite, especially for fresh use. Widely adapted, including CA.Æs 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 polenizer for other apples. Believed to be the oldest

WINESAP APPLE (Stayman Double Red Winesap)  Long time favorite layered apple. Juicy, smooth texture. Lively flavor, used fresh or cooked. 800 hours. Polenized by Red or Golden Delicious, Fuji, Gala, Liberty. USDA Zones 5 8

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.Æs 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 polenizer for other apples. Originated in Indiana, introduced in 1899. Low winter chilling requirement, less than 4

WOLF RIVER APPLE  Famous for its frequently huge size (“one apple makes a pie”), used primarily for cooking, also used fresh and for drying. Fairly round shape, skin mostly blushed and striped red over pale yellow; some russetting. Firm, juicy flesh is slightly aromatic, with a distinctive, mild, subacid flavor. Early harvest, about with McIntosh. (Fruit picked too late will be mealy.) Very winter hardy, disease-resistant, long-lived, sturdy tree. Spreading growth habit. Slower to begin bearing than other

YELLOW BELLFLOWER APPLE  Long-time favorite pie and sauce apple, also excellent fresh and for making hard cider. Attractive, lemon yellow skin. Pale, creamy yellow flesh is firm, crisp, aromatic and juicy, with a rich flavor. For winter dessert use, the fruit may be picked while still tart; it mellows in storage, reaching peak flavor and acid-sugar balance after a few months. Elongated, cone-shaped, often lop-sided fruits vary in size from small to very large. Mid-September harvest in Central CA., about

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
TRANSCEDENT CRABAPPLE  Yellow skin with pink or red blush to almost entirely red. Up to 2 inches wide. Creamy yellow flesh is crisp, juicy and flavorful. Late summer harvest. Medium-sized tree, consistent crops. 700-800 hours. Self-fruitful.

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. 700 hours or less. Self-fruitful. USDA Zones 7 - 9 (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 apricots varieties to date at Dave Wilson Nursery fruit tastings. 500 hours or less. Self-fruitful. USDA Zones 7 - 8

BRITTANY GOLD APRICOT Large, firm fruit with sweet flavor, uniform yellow color and juicy freestone flesh. Tree is large and vigorous with a semi-upright habit. Very productive, reliable variety that usually requires thinning. Fruit holds well on the tree. May be resistant to tip burn. Ripens end of July into August. 500 hours. Self-fruitful. Pat. no. 13504 (Zaiger)

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. Pollenized 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

EARLI-AUTUMN APRICOT  Wonderful flavor as tested by Dave Wilson Nursery both fresh and dried. Will please even the most critical of apricot lovers. Late harvest, first two weeks of August. 500 hours or less. Self-fruitful. (Pat. No. 9937). USDA Zones 7 - 9 (Zaiger)

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)

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

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


ROYAL ROSA APRICOT  Extremely vigorous - more disease tolerant than other apricots. Bears young and heavy. Especially nice fruit: sweet, low acid, fine flavor. Very early harvest (late May in Central CA). Excellent backyard apricot. 500 hours. Self-fruitful. USDA Zones 7 - 9 (Zaiger)

TILTON APRICOT  No. 1 apricot for canning, excellent fresh or dried as well. Medium to large, firm, rich flavor - one of the best. Widely adapted. Early July in Central CA. 600 hours. Self-fruitful. USDA Zones 5 - 9

TOMCOT APRICOT  A consistently productive apricot variety. Large, orange fruit with firm, sweet flesh. Slightly tart, old apricot flavor. Early harvest, 2 - 3 weeks before Wenatchee Moorpark. Originated at Prosser, WA, introduced in 1989. 500 hours or less. Partly Self-fruitful; largest crops if cross-pollenized by another apricot. (Expired Pat. No.7034). USDA Zones 4 - 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

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

LAMBERT CHERRY  Large, black, late harvest. Highest quality, rivaling Bing. Less susceptible to cracking due to later season. 800 hours. Pollenized by Van, Rainier, or Black Tartarian. USDA Zones 5 - 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-ferlile 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)

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

NORTH STAR DWARF SOUR CHERRY  Attractive, densely foliated, naturally small tree grows to about 8-10 ft. Hardy to -40°F, very productive, resists cracking and brown rot. Often bears in second year. Large, meaty, tart, red-skinned fruit with red juice. Excellent for pies and cobbler, also used fresh when fully ripe. From Minnesota, introduced in 1950. 500 hours. Self-fruitful. USDA Zones 4 - 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

ROYAL ANN CHERRY Long-time favorite yellow sweet cherry for eating fresh or canning. 700 hours. Pollenizer required - interfertile with Van and Black Tartarian, not Bing. USDA Zones 5 - 7

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 pollenizer 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

SWEETHEART™ CHERRY Van x Newstar. Large, bright red fruit with good flavor. Precocious tree requires pruning to prevent size problems. Self-fertile Matures 5 - 7 days after Lapins. Developed in Summerland, British Columbia. Plant patent pending.

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

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


LANGE JUJUBE "Chinese date." Pear-shaped fruits are reddish-brown, dry, wrinkled, sweet and chewy (like dates) when fully ripe in early Fall. Attractive, easy to grow tree: hardy, drought resistant, virtually pest and disease free. Requires long, hot summer. Very low chilling requirement. Pollenized by Li or other jujubes. USDA Zones 5 - 10

LI JUJUBE "Chinese date." Round shaped fruits are larger than Lange. Reddish brown, dry and wrinkled, sweet and chewy (like dates) when fully ripe in early Fall. Attractive, easy to grow tree: hardy, drought resistant, virtually pest and disease free. Requires long, hot summer. Very low chilling requirement. Self-fruitful. USDA Zones 5 - 10

SUGAR CANE JUJUBE "Chinese date." Round fruit is smaller than Li. Sweet, crunchy flesh. Tree is precocious, hardy, drought resistant, virtually pest and disease free. Requires long, hot summer. Very low chill requirement. Partly Self-fruitful.

GARDEN DELIGHT MINIATURE NECTARINE Large yellow freestone. Sweet, delicious, refreshing. Mid-August in Central CA. Heavy bearing 5-6 ft. tree, easily covered to protect from frost. 500 hours or less. Self-fruitful. (Zaiger)

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 BLAZE WHITE NECTARINE Taste test winner. One of the best of the low acid white nectarines: rich flavor and firm texture in early season, very sweet when soft ripe. Large size, red and creamy white skin. Harvest mid to late-August in Central CA, after Arctic Queen white nectarine. Estimated chilling requirement 700-800 hours. Self-fruitful. (Pat. No. 10174) (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 nectarines. 500 hours or less. Self-fruitful. (Pat. No. 9908) (Zaiger)

ARCTIC QUEEN WHITE NECTARINE Delicious, super-sweet white nectarine, very similar to ArcticRose, but ripening 3-4 weeks later (early August in Central CA). Rich flavor and nice crunchy texture when firm ripe; extremely sweet when fully ripe. High-scoring in taste tests. 600-700 hours. Self-fruitful. (Pat. No. 8094) (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)

DESERT DAWN NECTARINE Proven heavy producer of delicious nectarines for warm winter western climates. Solid red skin, juicy yellow semi freestone, rich flavor. Mid to late May. 250 hours. Self-fruitful. (Zaiger)

DESERT DELIGHT NECTARINE Proven producer in warm winter climates, and highly recommended as an early season nectarine elsewhere. Large fruit with bright red skin, yellow flesh and delicious, rich, nectarine flavor. Harvest mid-June in Central CA. 100-200 hours. Self-fruitful. (Pat. No. 7891) (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. Heavy bearing tree. Harvest early to mid-July in Central CA. 300 hours or less. Self-fruitful.

FLAVOR TOP 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.

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.
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.

LIZ’S LATE NECTARINE  Sprightly sweet, intense, spicy flavor the state of the art in fruit breeding. Late August/early September in Central CA. 600-700 hours. Self-fruitful. (Pat. No. 9437) (Zaiger)

MERICREST NECTARINE  Very cold hardy, frost hardy, late bloom. Crops after sub zero winters. Large, red skinned yellow freestone, rich tangy flavor very high scoring in taste tests. Highly recommended. Mid-July in Central CA. 800 hours. Self-fruitful.

PANAMINT NECTARINE  Attractive red-skinned yellow freestone. Aromatic, intensely flavored, nice acid sugar balance. Dependable, long time favorite in warm winter Southern CA. climates. Late July/early August. 250 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)


SPICE ZEE NECTAPLUM® INTERSPECIFIC  The first NectaPlum® from Zaiger Hybrdis. White fleshed, nectarine x plum. Skin is dark maroon at fruit set, and turns pale pink when ripe. Fully ripe fruit is unparalled 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

BONANZA MINIATURE PEACH  Popular yellow freestone- large fruit is sweet, low in acid, with a mild, refreshing flavor. Mid to late June in Central CA, earlier in low desert climates. 5-6 ft. tree. Chilling requirement very low, 250 hours or less. Self-fruitful.

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)

GARDEN GOLD MINIATURE PEACH  Delicious yellow freestone, ripe 2 weeks after Elberta, more vigorous than other miniatures. Later bloom, less susceptible to frost damage. Showy blossoms. 5-6 ft. tree. 500 hours or less. Self-fruitful. (Zaiger)

HONEY BABE MINIATURE PEACH  Sweet, yellow freestone, richpeach 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)

AUGUST PRIDE PEACH  Large, all-purpose yellow freestone for mild- winter climates. Sweet, aromatic, rich flavor, one of the very best. Ripens 3-4 weeks after Mid-Pride. Chilling requirement less than 300 hours. Self-fruitful. (Zaiger)


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.

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

DOUBLE JEWEL PEACH  Flowering/fruiting peach for home orchard and landscape. Profuse, showy, double pink flowers. Late blooming, but early harvest late June in Central CA. Large, richly flavored, yellow freestone. Self-fruitful. 300 - 400 hours. (Expired Pat. No. 6410) (Zaiger)

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.

EVA’S PRIDE PEACH  Delicious, fine flavored peach with very low chilling requirement ripens 2-3 weeks before Mid-Pride. Medium to large-sized yellow freestone - also recommended as early season peach for moderate climates - harvest 3 weeks before July Elberta. 100-200 hours. Self-fruitful. (Expired Pat. No. 7751) (Zaiger)

FAIRTIME PEACH  Fine fruit for the very late season. Very large, yellow freestone, excellent flavor. Mid September in Central CA. Early bloom. 4-500 hours. Self-fruitful.

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.

FLORDAPRINCE PEACH  From Florida, successfully grown in S. CA./AZ. Larger fruit than Desert Gold, more tolerant of desert heat, better flavor. Semi freestone when fully ripe. Ripens early May in warm areas. 150 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.
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.

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.

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.

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 pollenate.

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.

JUNE PRIDE PEACH  Intensely flavored, highly colored yellow freestone. Perhaps the best flavored peach for its season July 1st in Central CA. Excellent early peach for home orchards. 500 hours. Self-fruitful. (Zaiger)

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.

MAY PRIDE PEACH  Very early ripening peach for warm winter climates. Ripens in May, about with Desert Gold. Delicious, sweet and tangy, semi-freestone when fully ripe. Very large for such an early peach. Large, showy pink blossoms. 150-200 hours. Self-fruitful. (Expired Pat. No. 7775) (Zaiger)

MID-PRIDE PEACH  Best yellow freestone for warm winter climates of S. CA., Phoenix, Houston, S.F. Bay Area. Also recommended for Central CA. for its exceptional flavor and dessert quality. Mid-season. 250 hours. Self-fruitful. (Zaiger)

MUIR PEACH  Resistant to peach leaf curl. Large yellow freestone with dense flesh and rich, sweet, distinctive flavor. Unattractive, greenish yellow skin. Excellent for drying, canning and fresh use. Harvest late July in Central CA. Discovered on John Muir’s property near Vacaville, CA, around 1880. 600-700 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.


SATURN PEACH  Flowering/fruiting. Spectacular large dark pink double blossoms. Yellow freestone fruit is large, juicy, sweet, low in acid, with a fine flavor. Mid July in Central CA. Long-time favorite in S. CA. Low chilling requirement, 250-300 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)

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.

SUMMERSET PEACH  Fine late season yellow freestone, ripens approximately September 1st in Central CA. Large, sweet and flavorful. Excellent for canning, freezing or fresh use. 700 hours. Self-fruitful.


TRI-ZEE PEACH  Delicious late season peach. Harvest mid August to early September in Central CA. Firm, yellow freestone with very attractive dark red skin and excellent flavor. Highly recommended. 500 hours or less. Self-fruitful. (Zaiger)

TRI-LITE PEACH x PLUM  A popular variety at DWN fruit tastings, this white peach x plum can be eaten firm. It has a mild classic white flavor with a wonderful plum aftertaste that makes this fruit a unique treat. Early ripening in June. Superior quality clingstone cling. 400-500 hours. Self-fruitful.

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

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. Pollinated by Bartlett, Harrow Delight or Warren. 800 hours. USDA Zones 5 - 9

BOSCO 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. Ripen two weeks before Bartlett. Heavy bearing tree. Introduced in 1982 (Ontario, Canada). 800 hours. Interfruitful with Bartlett, Bosc, D’Anjou and Moonglow.

HOOD PEAR  Very low chilling requirement, inter-fruitful with Floridahome. Large, early season fruit has yellow-green skin and sweet, mild-flavored flesh. Reported to be highly resistant to fire blight. 100-200 hours.


MOONGLOW PEAR  Resistant to fire blight. Large fruit, for fresh use or canning. Productive, spur-type tree. Mid-season harvest. 400-500 hours. Pollenizer required, good pollenizer for other pears.

ORIENT PEAR  Fire blight resistant. Beautiful, large, nearly round fruits with shiny yellow skin and red blush. Flesh firm and juicy with mild flavor, used mainly for canning. Large, vigorous tree. Introduced in 1945, (Chico, CA). 350 hours. Interfruitful with Kieffer and Moonglow.

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


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, pollinated by Bosc, D’Anjou, or other pear.


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  Assumed to be a chance cross of TENN, also known as Tennessee pear, and Hosui pear. Crisp, bell-shaped fruit matures late July to Early August and is very productive. Cut fruit remains crisp and tasty and is slow to oxidize. Shows resistance to fire blight. 150-450 hrs. Self-fruitful.

SHINSEIKI ASIAN PEAR  Juicy, sweet, mild flavored fruit is 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 Shiinseki, Bartlett, or other pear.

CHOJOJU 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.

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.

SEIGYOKU ASIAN PEAR  Large fruit, smooth yellow skin. Very best quality - crisp, juicy, sweet, flavorful. Blooms later than Shiinseki and 20th Century. Ripens a few days before 20th Century. 500 hours. Partly self-fruitful or plant with Kikusui, 20th Century, or Bartlett.

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


TENNOSUI ASIAN PEAR  Assumed to be a chance cross of TENN, also known as Tennessee pear, and Hosui pear. Crisp, bell-shaped fruit matures late July to Early August and is very productive. Cut fruit remains crisp and tasty and is slow to oxidize. Shows resistance to fire blight. 150-450 hrs. Self-fruitful.

TSU LI ASIAN (CHINESE) PEAR  Early bloom, pollinizer for Ya Li in warm winter climates. Juicy, crisp, greenish-yellow pear-shaped fruit. Vigorous tree. Harvest in September with Ya Li. 300 hours. Pollinated by Ya Li.

YA LI ASIAN (CHINESE) PEAR  High quality greenish-yellow, pear-shaped fruit is juicy, sweet, refreshing, crisp like an apple when ripe. Vigorous tree. Harvest in September in Central CA. 300 hours. Pollinated by Tsu Li.

YONASHI™ ASIAN PEAR  Light brown to golden brown russet skin. Fine-textured, crisp, crunchy, juicy, sweet and flavorful. Harvest late August in Central CA, after 20th Century. 300-400 hours. Pollenizer required.

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. Coffeecakeño ripens about the same time as Chocolate and about three weeks to one month earlier than Fuyu. Coffeecakeño 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 pollinator. Gosho or Choco

FUYU PERSIMMON - JIRO (“Apple Persimmon”) Medium size, flat shape, still crunchy when ripe, non-astringent. Cool or hot climate. Hardly, attractive tree, practically pest free. Fall harvest. 200 hours. Self-fruitful.

GIANT FUYU PERSIMMON Larger, not as flat as Fuyu. Crunchy when ripe like Fuyu. Sweet, flavorful, non astringent. Easy to grow, cool or hot climates. 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.

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.

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. Hardly, heavy bearing. 500 hours or less. Pollenize with Beauty or Santa Rosa.

EMERALD BEAUT 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 Plum®. (Pat. No. 9162) (Zaiger)

FRIAR PLUM Large, round, black skin, freestone amber flesh. Harvest is prolonged fruit is hard ripe 4 - 5 weeks after Santa Rosa, but sweetest and most delicious several weeks later (mid to late August in Central CA.). 400 hours. Self-fruitful or plant with Santa Rosa.

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.

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.

LATE SANTA ROSA PLUM Medium to large reddish-purple skin, red-streaked amber flesh. Tart sweet with rich flavor when fully ripe. Harvest about one month after Santa Rosa. 400 hours or less. Self-fruitful.

MARISPOS PLUM (“Improved Satsuma”) Large, red fleshed, sweet, juicy, firm, & delicious. Small pit, nearly freestone. Mottled maroon over green skin. Use fresh or cooked. Harvest August. 250 hours. Pollenized by Catalina, Nubiana, or Santa Rosa.

METHLEY PLUM Juicy, sweet, red flesh, mild flavor. reddish purple skin. Harvest in June in Central CA. Attractive tree, heavy bearing and vigorous. Extremely cold hardy. 250 hours or less. Self-fruitful.

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.


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.

WEPPING 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 soft 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.


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.

STANLEY PRUNE Large, dark blue skin. Juicy, sweet, delicious, greenish-yellow meaty flesh, freestone. Late summer harvest. Late blooming, extremely cold hardy and reliable. 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.

DELIGHT CHERRY-PLUM Japanese plum x cherry-plum. Flavorful, tangy, clingstone. Heavy crops. Very productive, even under adverse conditions. 400 hours. Pollenizer required. Polenized by Sprite. (Zaiger)

FLAVORELLA PLUMCOT Medium sized fruit with translucent golden color, light red blush and slight pubescence; ripens in early May to early June. Excellent flavor with firm, juicy flesh. 250 hours. Pollenizer required. (Pat. No. 8470) (Zaiger)

SPRITE CHERRY-PLUM Japanese plum x cherry-plum. Sweet, freestone, not tart. Flavorful, refreshing wonderful fresh eating. Ripe fruit holds on tree 3-4 weeks. Adapted to most climates. 400 hours. Pollenized by Delight. (Zaiger)
COT-N-CANDY APRIUM® INTERSPECIFIC  Wonderful new fruit from Zaiger Hybrids. White flesh apricot plum hybrid. Medium sized with incredible flavor, very sweet and juicy. Ripens early to mid July. Self-fruitful. 400 hours or less. Patent pending USDA Zones 7 - 10 (Zaiger)

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)

SWEET TREAT PLUERRY®  A hybrid cross between a plum and a sweet cherry. Ripens from mid-July through August. The fruit is large for a cherry but small compared to most plums. It is juicy and richly sweet, generating high scores in blind taste tests, and hangs on the tree for a long time. Pollinated by Burgundy plum. New from Zaiger Genetics. (Patent pending)

EMERALD DROP PLUOT® INTERSPECIFIC  Medium to large in size with green skin and yellow-orange flesh. Prolonged harvest; early picked fruit is firm, yet juicy sweet. Left to hang, fruit turns greenish yellow with honey like orange flesh. Upright tree sets heavy crops once established. Harvest mid-July to late August. Tested as 7HC165. 400 hours or less. Pollenized by Flavor Grenade Pluot® or Santa Rosa plum. (Pat. No. 9254) (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. Polenized by Flavor Supreme Pluot®, Flavor King Pluot®, Santa Rosa, Catalina or Burgundy Plum. (Pat. No. 14599) (Zaiger)

FLAVOR FINALE PLUOT® INTERSPECIFIC  Medium to large sized Pluot® with purplish-red skin and jelly-like amber-red flesh. Wonderful complex flavor. Harvest begins the second week of September and fruit is edible well into October. Upright tree sets large crops. Tested as 5Z366. 500 hours. Pollenized by Santa Rosa plum, Burgundy plum or Flavor Grenade Pluot®. (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)

GEO PRIDE PLUOT® INTERSPECIFIC  Red skinned, yellow flesh plum/apricot hybrid. Balanced acid-sugar to predominantly sweet with unique plum-

SPASH PLUOT® INTERSPECIFIC  Small to medium sized red-orange colored fruit, with very sweet orange flesh. Consistently among the highest scoring varieties at Dave Wilson formal fruit tastings. Round to heart shaped fruit is excellent eaten fresh, dried or in desserts. Upright tree sets large crops once established. 400 hours or less. Pollenized by Santa Rosa plum or Flavor Grenade Pluot®. (Pat. No. 14583) (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

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)


MISSION ALMOND  Late-blooming, productive tree. Hard-shell nut with short, plump kernel. Interfurftful with All-In-One, Nonpareil, Price, Carmel. 500 hours. Pollenizer required.


NONPAREIL ALMOND  No. 1 commercial almond, the standard of quality. Interfruitful with Price, Mission, All-In-One, Carmel. (Neplus in Northern CA only.) 400 hours. Pollenizer required.

PRICE ALMOND  Excellent pollenizer for Nonpareil as it blooms and harvests at the same time, and the nut is very similar. Small, heavy bearing tree. 400 hours. Pollenizer required.

COLOSSAL CHESTNUT  Thought to be a hybrid of Asian and European chestnuts. High quality medium to large size nuts fall easily from hull, are easy to peel. Large, long-lived, spreading tree. 400-500 hours. Pollenized by Nevada or Colossal seedling.

NEVADA CHESTNUT  Pollenizer for Colossal - also a good producer. One Nevada can pollenize 8-10 Colossal trees. Not tolerant of alkaline soil. 400-500 hours. Pollenized by Colossal.
MAHAN PECAN  Largest pecan, thin shell, fine quality. Old variety, a parent of most of the newer varieties. Very late maturing, does best in low desert climates. 250 hours. Self-fruitful.

MOHAWK PECAN  Very large, thin-shelled nut, excellent quality. Earliest maturing, so more widely adapted than others. Attractive tree is vigorous, bears young and heavy. Good choice for home planting. 250 hours. Self-fruitful.

PAWNEE PECAN  New early harvest variety. Adapted to growing seasons too short for Mahan or Western Schley, such as the Northern Central Valley in CA. Medium to large, thin-shelled nut. 250 hours. Partly self-fruitful, or plant with Mohawk.


KEMAN FEMALE PISTACHIO  Long hot summers required to ripen. Plant from container only, do not disturb root ball when handling. Very slow-growing to 20-30 ft. Drought-resistant. 800 hours. Pollenized by Peters.

PETES MALE PISTACHIO  Pollenizer for Kerman. Does not bear fruit. One Peters pollinates up to eleven females. Plant from containers only. Drought-resistant once established. 800 hours.

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)

FRANQUETTE WALNUT  Last English walnut to leaf out, less susceptible to spring frost damage. Very large tree, excellent shade. Fair production of well sealed, thin-shelled, high quality nuts. Pollenizer for Hartley. 700 hours. Self-fruitful. (Rootstock: NCB walnut.)

HARTLEY WALNUT  Long-time No. 1 walnut in CA. Such as the Northern Central Valley in CA. Medium to large, thin-shelled nut. Light colored flavorful kernel. 700 hours. Self-fruitful. (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.)

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.)

PLACENTIA WALNUT  Best of the Santa Barbara-types, selected in the early 1900s. Adapted to mild-winter coastal climates of Southern CA. Medium-sized nuts with fairly well-sealed thin shells. Light-colored plump kernel, mild flavor. Estimated chilling requirement: less than 300 hours. Self-fruitful.

BLACK MONUKA SEEDLESS GRAPE  Large, purplish-black, sweet, crisp. Does not require as much summer heat as Thompson. Fresh or raisins. Early mid-season. 100 hours. Self-fruitful. Cane or spur prune.

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

FLAME SEEDLESS GRAPE  Medium-sized, light red. Crisp, sweet, excellent flavor. For fresh use or raisins. Needs hot summer. Ripens before Thompson. Vigorous. 100 hours. Self-fruitful. Cane or spur prune.

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

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.

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

MERLOT GRAPE  Black berry, used for distinctive red wines. Best quality in cooler regions. 100 hours. Self-fruitful. Cane or spur 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.

ZINFANDEL GRAPE  For fruity red wines. Medium size, round, juicy, reddish-black berry, early mid-season. Prefers mild winters, cool summer. Heavy bearing. 100 hours. Self-fruitful. Cane or spur prune.

KRWANZAN FLOWER CHERRY  Spectacular, large, double, rosy pink flowers, drooping clusters. Mid-season bloom, long blooming period. Upright tree to 25 ft. high.

MT. FUJI-SHIROTAE FLOWER CHERRY  Early, semi-double white, aging to purplish-pink. Horizontal habit, 20 ft. high.

SHIROSUGEN FLOWER CHERRY  Latest flowering cherry to bloom. Spectacular, abundant, double flowers - pink aging to white. Long-stemmed, drooping. Beautiful dark green foliage. Spreading tree, to 25 ft. high.


ATOMIC RED  This rich flavored white-fleshed nectarine is a true edible ornamental. It’s double red flowers provides some of the most intense blooms we’ve ever seen on a fruit tree. The delicious sweet fruit is medium to large, ripening in late June/ early July. Estimated chill 500 hours. Self-fertile. Zaiger.

DOUBLE WHITE FLOWER PEACH  Spectacular, large, snow-white double blossoms. One of the showiest of all flowering trees. Fast growth to 20 ft. by 20 ft. Prune after bloom for best results the following year.


LATE RED FLOWER PEACH  Magnificent double red flowers. Late bloom, good choice to follow early bloomers or for frost-prone areas. Fast growth to 20 ft. high by 20 ft. wide.
PEPPERMINT FLOWERING PEACH Naturally-occurring, artistic assortment of red, white, pink and variegated double flowers. Very showy and unusual. Fast growth to 20 ft. high by 20 ft. wide.

KRAUTER VESUVIUS FLOWERING PLUM Dark purple leaves, light pink blossoms, little or no fruit. Relatively small tree, 18 by 12 ft. wide. Favorite purple leaf plum for CA. Foliage of newly planted trees sometimes greenish until vigorous growth begins.


WESTERN CATALPA - Catalpa speciosa Widely adapted - cold or hot climates. All soils. Large, heart-shaped leaves, long seed capsules shaped like beans. White flowers in late spring and summer. Flowers & pods litter beneath tree. 40-60 ft. high.


LOMBARDY POPLAR - Populus nigra 'Italica' Rapid growth to 40-100 ft. Columnar form, used for quick screen or wind break. Yellow fall color. Shimmering leaves are especially distinctive, ornamental. Invasive roots. All Zones.

SILVER LEAF POPLAR - Populus alba Very distinctive shimmering foliage, leaves dark green on top, silver underneath. Fast-growing, spreading tree to 50 ft. or more. Widely adapted, even to desert. Invasive roots.

PAKISTAN FRUITING MULBERRY Long (3 inches), firm, red to black, sweet fruit. Non-staining juice. Month-long early summer harvest. Fruit used fresh and for pies, jams and jellies. Large, vigorous, disease-resistant tree.

PERSIAN FRUITING MULBERRY (Morus nigra) Densely foliated tree to 25-30 ft. Large heart-shaped leaves. Large fruit is juicy, dark red to black & good for jam.

WHITE FRUITING MULBERRY (Morus alba ‘White’) Medium sized, sweet, white fruit shaped like blackberries. Grows at a moderate rate to 20-60 ft. depending on soil quality and depth. Drought tolerant once established. Grows larger and more rapidly with irrigation.
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

CELESTIAL FIG  Purplish brown skin, pink flesh. Widely adapted. Two crops per year - early summer and late summer to early fall. Prune to any shape. 100 hours. Self-fruitful.

CHICAGO HARDY FIG  Purple brown fig with great flavor. Good cold tolerance to zone 4, can dieback to the ground and come back and fruit the next season. Fruit produces on next season’s summer growth. There are claims of hardy to 10 degrees for the plant and –20 for the root.

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.

ISCHIA GREEN FIG  Green skin flushed with purple. White to light strawberry colored flesh. Very little to no breba crop. Main crop produces heavy crop of small size short necked tasty sweet fruit. Known to partly dry in the tree making for little spoilage.

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

LATTARULA FIG  (Italian Honey, Marseilles) Greenish Yellow almost round shape. Very sweet amber flesh. Good Breba crop. Fresh eating, canning or drying. One of 3 fig varieties reported brought from France to Monticello by Thomas Jefferson. Widely adapted, one of the most popular figs planted in the Northwest.

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.


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

ARBEQUINA AS1® OLIVE  Commercially planted in super high density orchards, the low-vigor Arbequina olive tree bears fruit earlier than Traditional varieties. When planted in a wider spacing, this variety will exhibit a spreading, somewhat weeping canopy and grow to a medium size. Prized for its mild oil, the Arbequina olive is small and yields a very aromatic and fruity flavor that is low in bitterness. The tree is fairly disease-resistant and pest-tolerant. Arbequina is self-fertile, but produces higer.

ARBOSANA L43® OLIVE  The dwarf Arbosana tree produces large crops of smallolives with high concentrations of premium olive oil. The Arbosana flavor is a Complex mixture of fruitiness with a good balance of pungency and bitterness. The late-bearing Arbosana variety is fairly cold hardy though not as hardy as Arbequina. Like Arbequina, Arbosana is self-fertile, but produces higher yields when paired with a pollenizer such as Arbequina or Koroneiki.

FRANTOIO OLIVE  One of the world’s premier oil varieties. The medium-sized fruit also makes a good table olive after curing. The variety features a delightful balance of fruitiness, bitterness and pungency. Frantoio is highly frost-sensitive. Frantoio is self-fertile, but increases yields when pollenized by one of the other tuscan varieties such as Pendolino or Leccino.

LECCINO OLIVE  Originating on the island of Crete some 3000 years ago, the Koroneiki olive remains most popular in Greece where it is grown almost exclusively for oil. Koroneiki boasts an intense flavor profile, which starts as a robust fruity aroma and finishes with a peppery zing. Koroneiki holds to the tree well making it a little more work to harvest compared to other varieties and is frost sensitive. Koroneiki is fully self-fertile.

MISSION OLIVE  The Mission olive is a large, erect tree used for table olives and olive oil production. This variety is tolerant of cold, salinity and drought. The Mission tree is moderately resistant to olive knot. The freestone Mission fruit produces a bitter flavor when harvested green, but matures to a complex blend of buttery and tropical flavors. Though partially self fertile, Mission will set fuller crops when pollenized by another olive such as Sevillano or Ascolano.

DESERTNYI POMEGRANATE  Special selection from the Turkmenistan collection of world famous hybridist Gregory Levin. Desertnyi translates to English as dessert, and it is a real dessert treat. Light orange rind contrasted by dark red arils makes for a unique look. Excellent sweet-tart balance with citrus overtones. Mature fruit has an orange juice like flavor, with a great, firm eating texture. Very soft edible seed. 200 hours. Self-fruitful.
GARNET SASH POMEGRANATE Vigorous tree sets big crops of small-medium sized, yellow to blush red fruit, with sweet-tart seeds and highly ornamental flowers. Can be grown as a shrub or tree and kept any height by summer pruning. Eat fresh or use in cooking. Excellent source of antioxidants. Requires 150-200 chill hours. Self-fruitful.

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 kept 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.

JUBILEE BLUEBERRY Southern Highbush. Midseason, Sweet, firm berry. Upright and quite compact, with fruit borne on the outer periphery of the bush. Chilling requirement is estimated at 400-500 hours.

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 lows as 150 hours and all areas with mild winters and hot summers.

LEGACY BLUEBERRY One of the best USDA releases, with a very robust flavor. Vigorous shrub that is slightly spreading, arching to 6-12'. Produces heavy yields of delicious medium-large berries. Ripens in August. Foilage remains through the winter. Zones 5-9. 800 hours.

BLUECROP BLUEBERRY 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.

BLUERAY BLUEBERRY Northern Highbush. Best variety for hot climates. Large, firm fruit, excellent flavor. Upright, vigorous bush, very productive. Blueberry culture requires soil that is moist, acidic, and high in humus. 800 hours. Self-fruitful.

BLUEMOON BLUEBERRY Southern Highbush. Mid-season, Large firm berries with a mild sweet sub-acid flavor. Large spreading growth habit. Yields are setting production records. Self-Fruitful, but plant two varieties for biggest crops. Estimated Chill requirement 250 hours. Zones 6 - 10. (Pat. No 12165.)

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.

SUNSHINE BLUE BLUEBERRY Southern Highbush cultivar. Great flavored firm berries. Ripens May 10 through June 15 at Gainesville, Florida. A semi dwarf evergreen bush with great fall color. Showy hot pink flowers fade to white in spring. Self-fruitful. Estimated chilling hours needed 150 hours, but very cold hardy as well.

HERITAGE RASPBERRY Everbearing. Large, dark red with mild flavor yet excellent quality. 5-6' upright, vigorous canes spread rapidly by suckers. Can adapt to heavier soils but roots will rot in areas with poor drainage. First ripe berries in early July; biggest harvests in the fall. USDA Zone 3-9.

GARNET SASH POMEGRANATE Vigorous tree sets big crops of small-medium sized, yellow to blush red fruit, with sweet-tart seeds and highly ornamental flowers. Can be grown as a shrub or tree and kept any height by summer pruning. Eat fresh or use in cooking. Excellent source of antioxidants. Requires 150-200 chill hours. Self-fruitful.

EMERALD BLUEBERRY Southern Highbush. Mid-season, Large firm berries with a mild sweet sub-acid flavor. Large spreading growth habit. Yields are setting production records. Self-Fruitful, but plant two varieties for biggest crops. Estimated Chill requirement 250 hours. Zones 6 - 10. (Pat. No 12165.)