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

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

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

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

MOORPARK APRICOT  Long-time favorite of apricot fanciers for its exceptionally rich flavor and aroma. Reliable producer. Used fresh and for canning. 600 hours. Self-fruitful. USDA Zones 6 - 9

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-pollinated by another apricot. (Expired Pat. No.7034). USDA Zones 4 - 8

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 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 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)

FANTASY 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 test suites. 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)

JUNETEGLO NECTARINE  Delicious, full flavored early season fruit ripens late June in Central CA, 7-10 days before Independence, two weeks before Double Delight. Semi-freestone when soft-ripe. Winter & frost hardy. 700 hours. Self-fruitful. (Zaiger)

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)


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.

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.

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.

FLORAPRINCE 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.

HALEHAVEN PEACH  From a cross of J.H. Hale and South Haven. Medium to large size, skin red over orange yellow. Yellow freestone flesh is juicy, sweet, low in acid, with excellent flavor. Mid season harvest, about two weeks after Elberta. Dessert/can/freeze. Winter and frost hardy. 900 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 pollinize.

JUNE GOLD PEACH  Large, firm, yellow fleshed fruit is red skinned and freestone when fully ripe. June harvest, 7 - 10 days before Redhaven. Long time leading fresh market peach in Texas. Frost hardy, showy blossoms. Moderate chilling requirement, about 600 hours. Self-fruitful.

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

O’HENRY PEACH  Popular fresh market yellow freestone now available for home planting. Large, firm, full red skin, superb flavor. Ripens early to mid August in Central CA. Good for freezing. Strong, vigorous, heavy bearing tree. 750 hours. Self-fruitful.
Q-1-8 WHITE PEACH  Peach leaf curl-resistant variety, tested at the WSU research station at Mt. Vernon, Washington. In the Dave Wilson Nursery orchards, the white-fleshed, semi freestone fruit is sweet and juicy like Babcock, with a more sprightly flavor. Harvest mid to late July in Central CA. Showy blossoms. 700-800 hours. Self-fruitful.

RANGER PEACH One of the best late-blooming/frost hardy peaches for cold climates. Medium sized, full-flavored, high quality yellow freestone.

REDSKIN ELBERTA PEACH Cross of Redhaven and Elberta. Excellent quality all purpose yellow freestone. Frost hardy. Ripens August 1st in Central CA. Also called Redskin. 850 hours. Self-fruitful.


ORANGE CLING (CAROLYN G) PEACH Large, yellow canning clingstone. Firm, juicy, distinct vinous flavor. Harvest late August in Central CA. 800 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 pollinated. by Shinseiki, Bartlett, or other.

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. Pollenized by Hosui, Chojuro, Kikusui, Bartlett or other.

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.

NUBIANA PLUM Purlish-black skin, amber flesh. Large, firm, flattened shape. Sweet, flavorful, very little tартness 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.


EARLY ITALIAN PRUNE (Richards) Similar to Italian, but sweeter, slightly larger and more productive. Shorter growing season requirement than Italian (ripens 1-2 weeks earlier). Originated near Yakima, Washington. Introduced in 1935. 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.

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. Reminisces an apricot but with a distinctive flavor and texture all on 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)

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. 14599) (Zaiger)

DAPPLE DANDY PLUOT® INTERSPECIFIC Taste test winner. Ranks with Flavor King and Flavor Supreme Pluots® as best flavored fruit at Dave Wilson Nursery tastings. Creamy white and red fleshed freestone with wonderful plum apricot flavor. Skin greenish yellow with red spots, turning to a maroon and yellow dapple. August harvest in Central CA. 400-500 hours. Pollenized by Flavor Supreme Pluot®, Flavor King Pluot®, Santa Rosa, Catalina or Burgundy Plum. (Pat. No. 9254) (Zaiger)

FLAVOR GRENADE PLUOT® INTERSPECIFIC Elongated green fruit with red blush. Crisp texture and explosive flavor. Taste test winner. Hangs on the tree for 4-6 weeks. Pollenized by Flavor King, Dapple Dandy or Emerald Drop Pluots® or Santa Rosa plum. 200-300 hours. (Pat. No. 12097) (Zaiger)

FLAVOROSA PLUOT® INTERSPECIFIC Deep purple skinned fruit with red flesh. Mild sweet flavor. Ripens at the end of May. Pollenized by Emerald Drop Pluot® or Mariposa plum. 250 hours chill required. (Pat. No. 10285) (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.


ROBERT LIVERMORE RED WALNUT A red-kernel cross of Howard and Juglans purpurea, gaining popularity for its butty flavor and unique appearance. Introduced in 1999 by the University of California, the nuts are medium sized and well sealed harvesting in early October. (PP#12264)