Fruit Trees
Shade Trees   Flowering Trees   Nut Trees   Grapes
Sierra View Nursery
6222 N. Academy Ave
Clovis, CA  93619
(559) 325-2929

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 pollinator for other varieties. Adapted to cold and warm-winter climates. Chilling requirement less than 500 hours. Self-fruitful. USDA Zones 4 - 10

PINK LADY® APPLE (Cripps Pink)  Hot climate apple from Western Australia. Very crisp, sweet tart, distinct flavor, good keeper. Skin reddish pink over green when ripe. White flesh resists browning. Harvest begins late October in Central CA., about three weeks after Fuji. Self-fruitful. 300-400 hours. (Pat. No. 7880). USDA Zones 6 - 9

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

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).

PIXIE-COTT MINIATURE APRICOT  Compact tree with medium sized, fine quality fruit. First genetic dwarf apricot to meet the flavor standards set by Dave Wilson Nursery for release to the home gardener. Ripens first week of June in CA.’s Central Valley. 500 hours. Patent pending. (Zaiger)

FLAVOR GIANT APRICOT  One of the earliest fruits of the year (ripen late May/early June in Central CA). Heavy crop of extremely large, sweet-tart, flavorful fruit. 500 hours or less. Self-fruitful. USDA Zones 7 - 9 (Zaiger)

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 back yard 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

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

LAPINS CHERRY  Self-fruitful, dark red sweet cherry from Canada. Large, firm, good flavor. Similar to Van in color, Bing in shape. Sometimes sold as “Self-fertile Bing.” Ripens 4 days after Bing. 400 hours or less. USDA Zones 5 - 9

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

STELLA CHERRY  Self-fruitful - no pollenerizer 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 JAY WHITE NECTARINE  Taste test winner. Very attractive, firm, freestone fruit is richly flavored, with a balance of acid and sugar. Ripens between Arctic Glo and Heavenly White white nectarines. 500 hours or less. Self-fruitful. (Pat. No. 9908) (Zaiger)

ARCTIC STAR WHITE NECTARINE  Earliest to ripen of the low acid, super-sweet white nectarines. Rave reviews in trial tastings. Beautiful dark red skin, snow white semi freestone flesh. Ripens mid June in Central CA, 4-5 weeks ahead of Arctic Rose. Low winter chilling requirement, about 300 hours. Self-fruitful. (Pat. No. 9332) (Zaiger)

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.

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)

JOLLY RED GIANT NECTARINE  Very large fruit to 3 1/2" or more if properly thinned. Freestone, delicious flavor. Skin bright orange-red over yellow. Mid-July in Central CA. 400-500 hours. Self-fruitful. (Pat. No. 7947) (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)
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.

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.

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 pollinate.

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).

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.

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)

SUGAR MAY WHITE PEACH Sweetest peach of its season – mid-June, about one month before Babcock. Very juicy and sweet with fine flavor. High fruit tasting scores. Excellent choice for early season peach. Medium to large size, attractive red skin. Estimated chilling requirement 600-700 hours. Self-fruitful. (Pat. No. 8034) (Zaiger)

ZEE DIAMOND PEACH Large, very firm, yellow clingstone, very productive. Mid June harvest in Central CA. Excellent flavor with a good balance of acid and sugar. 800 hours. Self-fruitful. (Pat. No. 9673) (Zaiger)

HARROW DELIGHT PEAR Fire blight-resistant, with fruit similar to Bartlett. Yellow skin with attractive red blush. Smooth, fine flesh is especially flavorful. Ripe two weeks before Bartlett. Heavy bearing tree. Introduced in 1982 (Ontario, Canada). 800 hours. Interfruitful with Bartlett, Bosc, D’Anjou and Moonglow.

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.

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

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

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

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.

ELEPHANT HEART PLUM Home-orchard favorite - large, heart-shaped fruit with sweet, juicy, richly flavored, firm red flesh. Dark reddish purple mottled skin. Long harvest season - September in Central CA. Hardy, heavy bearing. 500 hours or less. Pollenize with Beauty or Santa Rosa.


COT-N-CANDY APRICOT® 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 APRICOT® INTERSPECIFIC Apricot-plum hybrid. Resembles an apricot but with a distinctive flavor and texture all its own. High taste-test scores, one of the most flavorful early season fruits. Early June. Very low chilling requirement. Less than 300 hours. Self-fruitful, but largest crops if pollenized by any apricot. (Expired Pat. No. 7090) (Zaiger)

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

FLAVOR 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 ‘SZ366. 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)

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)

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

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)

HARTLEY WALNUT Long-time No. 1 walnut in CA. for its quality and dependability. Large, thin shelled, well sealed nut. Light colored flavorful kernel. 700 hours. Self-fruitful. (Rootstock: NCB walnut.)

AUTUMN ROYAL GRAPE Developed at the Agricultural Research Service in Fresno California, it ripens around the second week of October. Purple to black in color, crisp and sweet. Excellent for fresh eating.

RED GLOBE GRAPE Large round seeded grape, crisp with red skin. Mild sweet flavor.

KRAUER 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.


ALLEE® ELM - Ulmus parvifolia Upright grower to 45 - 65 feet. Tolerates a wide range of soil and weather extremes. Ideal street tree. USDA Zones 5-8.

TRUE GREEN ELM - Ulmus parvifolia. Graceful rounded tree fast growing to 30-40 ft. with nearly evergreen foliage. Very adapted to any soil and weather conditions, drought tolerant.

AVONDALE REDBUD - Cercis chinensis ’Avondale’ Open shrub form to 10-12 ft. Glossy, bright green leaves. Spectacular 3 5 inch flower clusters of deep purple. Sunset Zones 4-20.


MY FAVORITE LILAC (French Hybrid) Dark purple double flowers. Full flowering and true color reached in 2-3 years. Plants bloom best after cold winters. Full sun (light shade in hottest areas), prefers alkaline soil, average water. 10-15 ft. bush.

PRESIDENT POINCAIRNE LILAC (French Hybrid) Two tone purple double flowers. Full flowering and true color in 2-3 years. Plants bloom best after cold winters. Full sun (light shade in hottest areas), prefers alkaline soil, average water. 10-15 ft. bush.
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

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)

Misty blueberry  Southern highbush. Early, in the West Misty is quite vigorous, growing very well both on the coast and in the inland heat. This excellent flavored fruit does well in areas with chilling as low as 150 hours and all areas with mild winters and hot summers.

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.


Southmoon blueberry  Southern highbush. Exceptional berries with superb flavor. Florida native with vigorous, upright character. Performs well in CA, both inland and coastal. Prefers light sandy soils. 200-300 hours. (Pat. No. 9834)


Canby raspberry  A thornless variety of raspberry, this large juicy red berry has a sweet flavor that lends itself to fresh picking as well as jams and jellies. Very winter hardy and a heavy bearer. Self-fertile USDA zones 4-9

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.

Marion berry  Medium sized, glossy berry. It’s tart and sweet flavor has made it a favored berry for pies, jams and jellies. This small seeded cultivar ripens mid-July through early August. Self-fertile. USDA zone 6-9.

Boysenberry thornless  Developed in Southern California this berry is very large and non-shiny. A great variety for the homeowner, the fruit is sweet and very juicy. Great for eating off the vine, this variety is good for both warm weather climates and colder regions of the country. Fruit ripens early July. Self-fertile. USDA zone 6-9.