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).

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. Pollenized 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.

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

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

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)

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)

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

IMPROVED BROWN TURKEY FIG  Large, brown skin, pink flesh. Sweet, rich flavor, used fresh. Widely adapted-coast or inland climate. Small tree, prune to any shape. 100 hours. Self-fruitful. USDA Zones 7 - 9

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)

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)

DESSERT 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)

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)

ARBEQUINA AS1® OLIVE  Commercially planted in super high density orchards, the low-arbo 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 higher yields when planted with a pollinizer such as Koroneiki or Arbosana.

ARBOSANA L43® OLIVE  The dwarf Arbosana tree produces large crops of small olives 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 pollinizer such as Arbequina or Koroneiki.

CORATINA OLIVE  This late-ripening cultivar loves long hot growing seasons where it slowly produces excellent, large fruit. In Italy, Coratina is harvested quite ripe (with black tips) resulting in a fruity flavor with floral notes. This variety can be strongly bitter and pungent if harvested green. Although it is used commercially for oil production, the Coratina olive can be picked as a green table olive. The dense, spreading Coratina tree features medium vigor and requires a pollinizer such as Frantoio or Leccino. This variety is not Recommended for cooler coastal locations where early frosts may occur.

KORONEIKI I-38® 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.

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.
MANZANILLO OLIVE  The most popular table olive in CA., Manzanillo is a large, round freestone with a high flesh to pit ratio. As the Spanish Manzanillo olive ripens, the flavor becomes fruitier and less bitter, but the water content increases making it better suited to curing than extracting. The Manzanillo tree is moderately vigorous with a spreading growth habit and medium density. Though partially self-fertile, yields will increase when Manzanillo is pollinated by Sevillano or Ascolano. This variety is moderately cold hardy.

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 pollinated by another olive such as Sevillano or Ascolano.

PICUAL OLIVE  The Picual olive comes from Spain. Newer plantings in Chile, Australia and New Zealand are proving the value of this highly productive, early variety. Picual is easy to harvest and contains a high content of easily separated oil with pungent flavor that stores well. In Spain, Picual is a popular table olive known to be high in beneficial chemicals such as oleic acid and Vitamin E. The Picual olive is cold hardy and self-fertile, but produces higher yields when paired with a pollinizer such as Manzanillo.

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)

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.

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)

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).

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 blushed. Tart skin gives way to mildly sweet amber flesh for a delightful eating experience. Naturally semi-dwarf tree. Known to be pollinated by Flavor Grenade Pluot®. 500 hours. (Pat. No. 17826) (Zaiger)


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. Polenzed by Santa Rosa or Beauty.


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. Polenzed 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. Polenzed by Flavor King, Dapple Dandy or Emerald Drop Pluots® or Santa Rosa plum. 200-300 hours. (Pat. No. 12097) (Zaiger)

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)

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

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.

O'NEAL BLUEBERRY  Southern Highbush (low chill, tolerates heat). Large fruit is especially sweet and flavorful. Early season. Soil must be acidic, high in humus. 5-6 ft. bush. 200 hours. Self-fruitful, but plant two varieties for largest crops.

TEA'S WEEPING MULBERRY  (Morus alba ‘pendula’) Fast growing, heat loving tree with blackberry-like fruit. Mature tree size 20 by 20 ft. Low chilling requirement. USDA Zones 4 - 9