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).

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

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 pollener 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 pollener 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. Pollener for Red Delicious. Mid season harvest (September in Central CA.). 700 hours. Self-fruitful. 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 pollener for other apples. Self-fruitful. USDA Zones 6 - 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. Pollinated by Gala, Granny Smith, Empire, McIntosh and Red Delicious. USDA Zones 3 - 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

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 DELICIOUS APPLE (Bisbee Spur)  Sweet, crisp, flavorful perhaps the best Red Delicious. Early fall. Small, compact tree. Good pollener for most other apples. 700 hours.Pollinated by Liberty, Granny Smith, Golden Delicious, Fuji, Gala. USDA Zones 4 - 7

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

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

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

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)

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.

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-pollinated 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. Pollenizer by Black Tart, Van, Rainier and Lapins. Also Stella in colder climates. 700 hours. USDA Zones 5 - 9

BLACK TARTARIAN CHERRY  Medium-sized, nearly black, sprightly flavor, early season. Vigorous, productive tree. 700 hours. Pollenizer required - interfruitful with all popular sweet cherries. USDA Zones 5 - 7

CRAIG'S CRIMSON CHERRY  Taste test winner. Self-fruitful, natural semi-dwarf sweet cherry. Dark red to nearly black, medium to large size, wonderful spicy flavor, very firm texture. Mature tree size about 2/3 of standard (smaller when budded onto Colt or Mahaleb rootstock). Mid-season. 500-600 hours. (Expired Pat. No. 7320). USDA Zones 5 - 9 (Zaiger)

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

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

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

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

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

EXCEL FIG  Medium sized, Yellow fruit with amber pulp. Sweet rich flavor. Resistant to splitting even under adverse conditions. Superb, all purpose fig.

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)

TEXAS BLUE GIANT FIG  Extra large fig with purple skin and amber flesh, very sweet, ever-bearing habit. Self-fruitful. USDA Zones 6 - 10

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)

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 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)

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. Late July/early August in Central CA. 500 hours or less. Self-fruitful.

FLAMEKIST NECTARINE  High quality late season clingstone. Large, firm, red over yellow skin. Popular fresh market variety. Ripens late August/early Sept. in Central CA. 600-700 hours. Self-fruitful.

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)

SNOW QUEEN NECTARINE  Taste test winner. Sweet, juicy, early season white freestone. Late June harvest in Central CA, 2-3 weeks ahead of Babcock peach. Long-time favorite in S. CA. Low chilling requirement, 250-300 hours. Self-fruitful.

SPICE ZEE NECTAPLUM® INTERSPECIFIC  The first NectaPlum® from Zaiger Hybrids. White fleshed, nectarine x plum. Skin is dark maroon at fruit set, and turns pale pink when ripe. Fully ripe fruit is unparalleled 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. 15535) (Zaiger)

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)

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 test taste 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)

CARNIVAL PEACH  Very late season yellow freestone. Large red-skinned fruit ripens late September/early October in Central CA. Vigorous, productive tree. Estimated chilling requirement 500 hours or less. Self-fruitful.

DONUT (Stark Saturn) WHITE PEACH  Also called Saucer or Peento peach. Unique white fleshed fruit with a sunken center (shaped like a doughnut). Sweet, with a mild flavor described by some as almond like. Ripens late June/early July in Central CA. Estimated chilling requirement 200-300 hours. Self-fruitful.

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)
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.

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.

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.

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

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.

O'HERENY 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 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)

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 LADY WHITE PEACH  White fleshe freestone, A favorite at fruit stands. Sweet, mild flavor, no tartness, very firm. Beautiful dark red skin. Harvest mid-July in Central CA. 700 hours. Self-fruitful. (Expired Pat. No. 7532) (Zaiger)

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.

WHITE LADY WHITE PEACH  Among the best of the low acid/high sugar white peaches a farmer’s market favorite. Red skinned fruits are medium to large, very firm, freestone. Introduced in 1986. 800 hours. Self-fruitful. (Expired Pat. No. 5821) (Zaiger)

INDIAN BLOOD CLING PEACH  Large, late season canning peach. Red skinned, red flesh, rich flavor. Blooms late, sets heavy crops. 800 hours. Self-fruitful.

BELLA GOLD PECOSUM®  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 pollinated 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

D'ANJOU PEAR  Large, short necked, firm, good quality, keeps well. Harvest September 1st, one month after Bartlett in Central CA. 800 hours. Polleminated by Bartlett.

TENNOSUI 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.

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 fresh (no pit 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 polleminated, by Shinseiki, Bartlett, or other.

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

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. Polleminated by Hosui, Chojuuro, 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.

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.
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.

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. Pollenized with Beauty or 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.

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.

MARIPOSA PLUM ("Improved Satsuma")  Large, red fleshy, 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.

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.

EARLY ITALIAN PRUNE (Richards)  Similar to Italian, but sweeter, slightly larger and more productive. Shorter growing season requirement than Italian (ripen 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.

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

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 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)

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)

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.


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)

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.

MESA (CARPATHIAN) WALNUT  From the University of New Mexico. Winter hardy, late-blooming. Large, well-sealed nuts are resistant to sunburn. Plump, light colored kernels of good flavor. 700 hours. Self-fruitful. (Rootstock: NCB walnut.)

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.

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.

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.


SOUTHOON 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)

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.

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.

PERLETTE SEEDLESS GRAPE  Pale green berry is crisp and juicy. Larger than Thompson and Thompson and two weeks earlier. Requires less summer heat than Thompson to ripen. 100 hours. Self-fruitful. Cane 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.

CONCORD GRAPE (Eastern Concord)  Versatile, long-time favorite American grape. Blue-black berry with rich, distinctive flavor, used for table, juice, jelly and wine. 100 hours. Self-fruitful. Cane prune.

EUROPEAN WHITE BIRCH - Betula pendula  Most popular deciduous tree in the West. 30-40 ft. high, with weeping side branches and delicate, lacy foliage. White bark. Does best with ample water and fertilizer. Sunset Zones 1-11, 14-24.

FLAMINGO BOX ELDER - Acer negundo 'Flamigo'  Smaller, more desirable than the species. Traditional maple-shaped canopy, sharply contrasting green and white variegated leaves tinged with pink - a striking accent tree for the landscape. Likes water, good lawn tree. Grows to 30 ft. or more. Sunset Zones 1-10, 12-24.

VARIEGATED BOX ELDER - Acer negundo 'Variegatum'  Smaller, more desirable than the species. Sharply contrasting green and white variegated leaves, large showy clusters of white fruit - a striking accent tree for the landscape. Likes water, good lawn tree. Grows to 30 ft. or more. Sunset Zones 1-10, 12-24.

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.

FOREST PANSY REDBUD - Cercis canadensis 'Forest Pansy'  Striking scarlet colored new foliage turning maroon and then green as the leaves mature. Highly valued as a landscape accent. Swelling buds break pinkish-red along the bare branches, similar to Eastern redbud. Moderate grower to 20 ft. with a spreading habit. Sunset Zones 1-3, 7-20.


CONTOURED FELBERT - Corylus avellana 'Contorta' (Harry Lauder's Walking Stick)  Very unusual and distinctive small tree to 8-10 ft. Picturesquely twisted and gnarled branches, small leaves. Interesting container plant. Sunset Zones 1-9, 14-20.