

Fruit and

Nut Tree

Varieties



Plant varieties ordered
from Dave Wilson Nursery for 2024:

~~~~~**BARE ROOT**

\*\*Stock amounts tend to change  
frequently, call us for availability\*\*

## **NUTS:**

### **Walnut:**

#### **Ambassador:**

Cold hardy Carpathian hybrid for severe climates, from Idaho. 1 1/4 inch nuts, thin shell, well sealed. Plump, light-colored kernels, excellent flavor. Young trees set heavy crops. 600 hours. Self-fruitful.

## **APPLES:**

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

### **~Golden Delicious:**

Long-time favorite for its sweetness and flavor. Reliable producer, adapted to many climates. Pollenizer for Red Delicious. Midseason harvest (September in Central CA). 700 hours. Self-fruitful. USDA Zones 5-10.

### **~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. Not a pollenizer for other varieties. USDA Zones 2-9.

### **~Honeycrisp:**

Winter hardy tree from the University of Minnesota. Fruit is crisp and juicy with an aromatic flavor. Striped red over yellow color. Stores well. Ripens mid-August. Pollenized by Gala, Granny Smith, Empire, McIntosh and Red Delicious. USDA Zones 3-8.

### **~Jonagold:**

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. Not a pollenizer for other varieties.

### **~Red Fuji:**

Redder skinned bud sport of Fuji. Sweet, very crisp and flavorful, excellent keeper. Ripe September- October in Central CA. Excellent pollenizer for other apple varieties. Self-fruitful. USDA Zones 5-9.

### **~Snow (Fameuse):**

Famous for its pure white flesh and spicy, aromatic, subacid flavor. Small to medium-sized fruit with beautiful light red stripes over a cream background. In cool climates, the skin is a solid, very dark red. Used primarily for dessert, also for cooking and cider. October harvest, keeps until the holidays. Very hardy, long-lived, heavy-bearing tree. Originated from French seed planted in Canada in the late 1600s. Parent of McIntosh. Reported to have a moderately low winter chilling requirement: perhaps 600 hours. Partly self-fruitful, biggest crops with cross-pollination. USDA Zones 4-8.

### **~Spitzenburg:**

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 midseason blooming apples. USDA Zones 4-8.

## **MULTI-BUD and ESPALIER APPLE**

**~Multi-Bud Apple, Espaliered 3-tier, 6n1:** Six apple varieties on one 3-tier espaliered tree:

### **~Multi-Bud Apple, Fuji-Gala-Golden Delicious- Granny Smith:**

Fuji, Gala, Golden Delicious and Granny Smith budded onto M-111 rootstock.

## **APRICOTS:**

### **~Chinese:**

Cold hardy, frost hardy, sets heavy crops of small to medium size sweet fruit. Recommended for difficult climates prone to spring frosts. 700 hours. Self- fruitful. USDA Zones 4-7.

### **~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.

### **~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.

## **CHERRY**

### **~Bing Cherry:**

Large, firm, juicy, sweet, nearly black when ripe. Superb flavor, the No. 1 cherry. Midseason. Large vigorous tree. Pollenized by Black Tart, Van, Rainier and Lapins. Also Stella in colder climates. 700 hours. USDA Zones 5-9.

### **~Craig's Crimson:**

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). Harvest begins early. 500-600 hours. USDA Zones 5-9. (Zaiger)

### **~Lapins:**

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:**

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

### **~Stella:**

Self-fruitful - no pollinizer 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.

### **~Utah Giant:**

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.

## **MULTI-VARIETY CHERRY**

### **~Multi-Bud Cherry, Bing-Black Tartarian-Lapins-Van:**

Bing, Black Tartarian, Lapins and Van

## **FRUIT SALAD**

### **~Multi-Bud Fruit Salad:**

\*\*4n1 combo and 3n1 of different fruit could include: Polly, White Peach, Harken Peach, Harko Nectarine, Harcot Apricot or Superior Plum.

## **MULBERRY:**

### **~Black Beauty:**

Can be grown as a tree or large shrub. Large, shiny fruit is juicy, dark red to black and good for jam. Attractive to birds. Self-fruitful. 200 hours or less. Zones 4-10

## **NECTARINE:**

### **~Arctic Babe miniature:**

The first white, dwarf nectarine. Very reliable and self fruitful. Ripens late May to early June in Central CA. 700 hours or less. Zones 6-9

### **~Double Delight:**

Heavy bearing tree with magnificent, double-pink flowers. Sensational fruit. Dark red-skinned freestone fruit with yellow flesh. Consistently one of the best flavored yellow nectarines with sweet unusually rich flavor. Very high scoring in taste tests. Self fruitful. 300 hours. Zones 6-9

### **~Harko:**

Cold hardy Canadian variety has showy, large, single pink blossoms. Ripens with Redhaven Peach. Tolerant of bacterial spot and brown rot. 800 hours. Self-fruitful. Zones 5-9

### **~Independence:**

Bright red skin, firm yellow freestone. Rich flavor, tangy and sweet, one of the best. Consistently very high-scoring in taste tests. Winter and frost hardy, very reliable producer. Early July in Central CA. 700 hours. Self-fruitful. Zones 5-9

### **~Mericrest:**

Very cold hardy, frost hardy, late bloom. Crops after sub zero winters. Large, red-skinned yellow freestone with rich tangy flavor. Very high scoring in taste tests, highly



recommended. Mid-July in Central CA. 800 hours. Self-fruitful. Zones 5-8

### **~Zee Glo:**

Delicious late summer fruit with classic, zesty, nectarine flavor. Superb balance of acid and sugar. Attractive, dark red skin. Harvest about 2 weeks after Fantasia, mid to late August in Central CA. Showy pink blossoms in spring. 600 to 700 hours. Self fruitful. Zones 6-9

## **PEACH**

### **~Contender:**

Contender is a proven producer of high quality, all-purpose freestone peaches for cold climates. The medium to large-sized firm fruit is sweet, juicy, aromatic and very flavorful. Mostly red skin, non-browning yellow flesh. Vigorous tree, frost tolerant late-blooming buds, moderate to good resistance to bacterial spot. Harvest about three weeks after Redhaven. Introduced by North Carolina State University in 1989. Chilling requirement 1050 hours. Self-fruitful. Zones 4-9a.

### **~Dixon:**

One of the earliest heirloom clingstone peaches and considered one of the best flavored. Non-Melting (less juicy) flesh remains firm when canned or made into preserves and this trait creates a wonderfully non-runny pie. 800 hours. Self-fruitful. Zones 6-9

**~Frost:**

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.

**~Garden Gold miniature:**

Delicious yellow freestone, ripens 2 weeks after Elberta, more vigorous than other miniatures. Later bloomer, less susceptible to frost damage. Showy Blossoms. 5-6 ft. Tree. 500 hours or less. Self-fruitful

**~Gleason Early (Lemon) Elberta:**

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.

### **~Halehaven:**

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. Midseason harvest, about two weeks before Elberta. Dessert/can/freeze. Winter and frost hardy. 900 hours. Self-fruitful.

### **~Harken:**

From Canada, a sibling of Canadian Harmony peach. Red-skinned medium size yellow freestone is sweet and flavorful, with non-browning flesh. One of highest rated peaches for Western Washington. Dessert/cooking/freezing. 800 hours. Self-fruitful.

### **~Indian Free White:**

The all-time highest rated peach 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 pollenize.

### **~Pix Zee Miniature:**

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)

### **~White Peach Q-1-8:**

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.

### **~Redhaven:**

Long one of the world's most widely planted peaches. High quality yellow freestone. Ripens early July in Central CA. Frost hardy, excellent producer. Fresh/freeze. 800 hours. Self-fruitful.

### **~Reliance:**

Late blooming. Very cold hardy/frost hardy. Sweet, flavorful yellow freestone - best choice for climates having severe cold in winter and spring. Harvest 2-3 weeks before Elberta. Showy bloom. 1000 hours. Self-fruitful.

## **MULTI-BUD PEACH:**

**~Multi-Bud Peach, Curl-Resistant, Frost-Q18-Indian Free-Muir:**

## **PEAR, ASIAN**

**~Hosui Asian:**

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.

**~Shinseiki Asian:**

Juicy, sweet, refreshing, crisp like an apple. Easy to grow. Keeps well. Harvest late July/early August in Central CA. Bright yellow skin. Vigorous, heavy bearing (usually by 2nd year). 250-300 hours. Self- fruitful

## **PEAR:**

**~Bartlett:**

World's most popular pear. Early midseason, high quality, tolerates hot summers. 500-600 hours. Self- fruitful in most climates of Western U.S. Elsewhere, pollenized by Bosc, D'Anjou, Winter Nelis.

**~Bosc:**

Long and narrow shape, brown skin. Superb quality, one of the best. Harvest late October. Use fresh or cooked. Susceptible to fire blight in warm, moist climates. 500-600 hours. Pollenized by Bartlett or other pear.

**~Comice:**

The famous 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:** Large, short necked, firm, good quality, keeps well. Harvest September 1st, one month after Bartlett in Central CA. 800 hours. Pollenized by Bartlett.

**~Harrow Delight:**

Fire blight resistant, 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. Midseason harvest. 400-500 hours. Pollenizer required, good pollenizer for other pears.

**~Warren:**

Excellent quality dessert pear, tree is 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 deg F. From Mississippi. 600 hours. Self-Fruitful

## **\*\*Multi-Variety Pears are Subject to Availability\*\***

### **MULTI-VARIETY PEAR:**

#### **~Multi-Bud Pear Disease-Resist.- Warren-Kieffer-HarrowD-BP: 4n1**

4n1's include: Warren, Kieffer, Harrow Delight and Blake's Pride budded onto OHxF333 rootstock. Finished trees include 4n1's plus assorted 3n1's and 2n1's.

### **MULTI-VARIETY ESPALIER PEAR:**

#### **~Multi-Bud Pear Espaliered, Com-Bart-Bosc- DAnj-RD-FB: 6n1,3 Tier**

6n1 espalier: Comice, Bartlett, Bosc, D'Anjou, Red D'Anjou and Flemish Beauty.

### **PERSIMMON**

#### **~Fuyu (Jiro) Persimmon:**

Medium size, flat shape, still crunchy when ripe, non-

astringent. Cool or hot climate. Hardy, attractive tree, practically pest free. Fall harvest. 200 hours. Self-fruitful.

## **PLUM:**

### **~Beauty:**

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, a week or more before Santa Rosa. 250 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 tree. 500 hours or less. Pollenize with Beauty or Santa Rosa.

### **~Emerald Beaut:**

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 Pluot. (Pat. No. 9162) (Zaiger)

### **~Green Gage- Bavay's European:**

Superior selection of gage-type European plum. Small to medium-sized, richly flavored and very sweet. Excellent fresh, for cooking and prunes. More productive in moderate winter climates than common Green Gage. Originated in Belgium in 19th century. Estimated winter chilling requirement 700 hours. Self-fruitful.

### **~Hollywood:**

Beautiful, fruiting ornamental with showy, pinkish-white blossoms and leaves that stay a rich, deep burgundy. Introduced commercially in 1936. Very delicious fruit is medium-sized and round, with blood-red flesh and skin. Delicious when eaten fresh. Good for jam, jelly, canning, wine or juice. 300-400 hours. Self-fruitful. Zones 5-9

### **~Santa Rosa:**

Most popular plum in California & Arizona. Juicy, tangy and flavorful. Reddish purple skin, amber flesh tinged red. Late June in Central CA. 300 hours. Self-fruitful.

### **~Toka:**

Cross between wild plum and apricot plum. Small to medium-sized, dark cherry colored, semi-freestone plum. Yellow flesh is firm and tangy. From South Dakota,

introduced in 1911. Excellent pollinizer for Japanese, American and hybrid plums. Cold hardy. USDA Zones 3-8.

### **~Italian Prune:**

Famous worldwide for reliability and heavy setting. It produces large, long, oval fruit; purple to dark blue skin and greenish-yellow flesh that turns red when cooked. It's very sweet flavor is good for eating fresh, cooking, canning and drying. Tends to overbear so a bit of thinning is often in order. Resistant to bacterial spot. 800 hours. Self-fruitful. Zones 4-9

### **PLUOTS:**

#### **~Flavor Grenade Pluot® Interspecific Plum:**

Elongated green fruit with red blush. Crisp texture, explosive flavor. Taste test winner. Hangs on the tree for 4-6 weeks. Pollenized by Flavor King Pluot®, Dapple Dandy Pluot®, Emerald Drop Pluot® or Santa Rosa plum. 300-400 hours. (Pat. No. 12097) (Zaiger)

#### **~Flavor King Pluot® Interspecific Plum:**

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 Pluot® or Dapple Dandy Pluot® and Santa Rosa or Late Santa Rosa plum. (Zaiger)

## **~Flavor Supreme Pluot® Interspecific Plum:**

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)