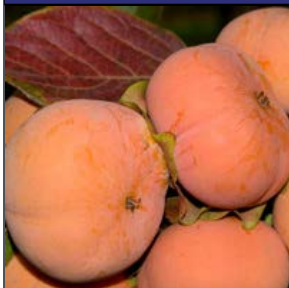


Rootstocks

Variety	Rootstock	Variety	Rootstock	Variety	Rootstock
Diospyros - Persimmon		Prunus - Aprium®		Prunus - Pluerry®	
Fuyu ('Jiro')	D. Lotus	Cot-N-Candy	Citation	Sweet Treat	Myro 29C
Ficus - Fig		Prunus - Cherry		Prunus - Pluot®	
Chicago Hardy, Desert King, Violette de Bordeaux	own root	4-in-1, Bing, Montmorency, Rainier, Stella, Utah Giant, Van	Mahaleb or Mazzard	Dapple Dandy, Flavor King	Citation
Malus - Apple		Prunus - Nectarine		Prunus - Plum/Prune	
3-in-1 Combo, 4-in-1 Combo, Braeburn, Fuji, Gala, Ghost, Golden Delicious, Granny Smith, Gravenstein, Honeycrisp, Hudson's Golden Gem, Pink Lady, McIntosh, Red Delicious	M106	Fantasia, Flavortop, Harko, Heavenly White	Lovell or St. Julian	Elephant Heart, Emerald Beaut, Santa Rosa, Satsuma, Superior, Italian Prune	Citation or Marianna
Prunus - Apricot		Prunus - NectaPlum®		Pyrus - Asian Pear	
Harcot, Perfection, Tilton, Wenatchee Moorpark	Citation or St. Julian	Spice Zee	Lovell or St. Julian	20th Century	OHxF 333
		Prunus - Peach		Pyrus - Pear	
		Contender, Elberta, Frost™, Pix Zee, Redhaven, Reliance, Snow Beauty, Veteran	Citation, Lovell or St. Julian "A"	4-in-1 Combo, Bartlett, Comice, D'Anjou, Red D'Anjou, Sensation, Red Bartlett	Quince

Diospyros - Persimmon



Fuyu (Jiro) Persimmon

Late midseason fruits are crunchy when ripe, and non-astringent. They are of medium size and more flat than rounded in shape. This hardy tree is practically pest free and is an attractive small ornamental as well as a productive, self-fruitful tree. Requires 200 chilling hours. Zone 7-10.

Ficus - Fig



Chicago Hardy Fig

Mahogany to purple fruit are set on current season's growth. Little to no breba crop. Best quality late summer through fall. One of the most frost hardy of all figs, it performs best in zones 6-10, but is known to grow in Zone 5.



Desert King Fig

Pale green skin hides rich, strawberry colored pulp that offers rich flavor for eating fresh. It bears a large breba crop (fruiting in spring on the previous years' shoot growth) and a later crop that is light in hot regions and heavier in coastal climates. Prune lightly, only as needed, to preserve the breba crop of spring. Self-fruitful. Zone 5-9.



Violette de Bordeaux Fig

Slice into these small to medium size purple-black fruits to reveal deep red, strawberry-like pulp with a distinctively sweet, rich flavor. They are excellent fresh or dried. Recommended for small spaces or container culture. Chilling requirement is 100 hours. Zone 5-10.

Malus - Apple



Braeburn Apple

Crisp and tangy fruits have a unique sweet/tart flavor. Firm to the touch with red and orange vertical streaks, the medium to large sized fruits hold their shape and retain their moisture during baking, making them a clear favorite for pies, cobblers and sauces. Self-fruitful, they are a top choice for late season harvest and are excellent keepers. Chilling requirement is 700 hours. Zone 5-10.



Fuji Apple

Developed in Japan and introduced to the U.S. market in 1962, this cross of Red Delicious and Virginia Ralls Genet quickly became a national favorite. Fruit is large to very large with firm, sweet, and crisp flesh. Dull reddish skin is sometimes russeted. Self-fruitful and with a chilling requirement of less than 500 hours, it offers a very long shelf life compared to other apples. Zone 6-9.



Gala Apple

Crisp, tart/sweet dessert apple has a delightfully firm and crunchy texture. Attractive skin is reddish orange over yellow. Adapted to cold as well as warm winter growing conditions, it requires less than 500 hours chilling and bears fruit dependably in warmer climates. Self-fruitful, it is also a good pollinizer for other varieties. Zone 4-10

Ghost Apple

For the apple lover seeking a truly unique variety, taste pleaser is in a category by itself. With totally white skin, these white flesh apples hang on the tree like floating goblins. This heat-loving apple has a sweet sub-acid flavor. Developed by Zaiger Genetics. Patent pending. 500 hours of chilling time.



Golden Delicious Apple

Crisp, aromatic flesh distinguishes this well-named old favorite that produces medium to large fruits with yellow skins and crisp, sweet flesh. Trees bear reliably and at a young age, producing abundant, mid-season crops in varied climates. Good for fresh eating or cooking, it is self-fruitful and requires 700 chilling hours. Zone 5-10.



Gravenstein Apple

These classic apples are synonymous with great applesauce and delicious pies. A traditional favorite for cooking, their crisp and juicy flesh has a tart edge that makes them a popular choice for fresh eating. Skin is yellow-green with contrasting red stripes. Early blooming and early harvest, this very cold-hardy variety requires 700 hours chilling time and a pollenizer such as Fuji, Gala or Red Delicious. Zone 2-9.



Honeycrisp Apple

Exceptionally crisp and juicy texture and aromatic, sweet flavor quickly made this a favorite of apple connoisseurs after its introduction by University of Minnesota. A reliable annual bearer, its fruits ripen evenly, hold well on the tree for extended harvest, and store well. Yellow skin is deeply blushed with red. Pollenizers include Gala, Granny Smith, McIntosh and Red Delicious. Requires 800-1000 chilling hours and is very hardy. Zone 3-8.



Hudson's Golden Gem

Crisp, sugary, juicy flesh with flavor described as nutty by some, pear-like by others. Conical in shape with a smooth, uniform, light yellowish-brown skin, it's one of the largest and best-flavored russet apples. Fruit tends to hang on the tree into winter and keeps well. Resistant to scab, mildew and fire blight. Chance seedling discovered in a fence row at Tangent, Oregon. Introduced in 1931. Zones 3-9. 800-1000 hours of chilling time.



McIntosh Apple

Blooms of this popular apple bring beauty and fragrance to the garden in spring. Bright red, medium size fruit is aromatic and firm, tart and sweet, and a favorite for cooking and desserts! Fruit ripens early in the season. Chilling requirement is 900 hours. Partially self-fruitful but produces heavier crops when planted with pollenizers such as Red Delicious, Gala and other early blooming varieties. Zone 4-7.



Pink Lady® Apple

A long growing season and hot weather ensures the heaviest crops from this introduction from Australia, known there as Cripps Pink. Distinguished by its crisp, sweet-tart flavor, this offspring of Lady Williams and Golden Delicious has reddish pink over green skin and firm white flesh that resists browning. It is self-fruitful and requires only 300-400 chilling hours. Zone 6-9.



Red Delicious Apple

This is the apple that put the State of Washington on the map. Fruit is crisp and juicy with bright red waxy skin. This classic apple requires a pollinizer and also serves as a good pollinizer for most other apples. Chilling requirement is 700 hours, with ripening taking place in late September to early October. Pollinizers include Fuji, Gala, Golden Delicious and Granny Smith. Zone 4-7.



4-in-1 Apple

Four varieties of apples grafted onto one tree give home gardeners the opportunity to grow a flavorful assortment of fruits in a limited space. Ours combine Fuji and Gala with two of these tasty varieties: Golden Delicious, Granny Smith, Jonagold, Mutsu and Red Delicious.

Prunus - Apricot



Harcot Apricot

The sweet, juicy rich flavor of this classic apricot is hard to beat. Late midseason bloom avoids frost damage and crop loss. Medium to large fruits ripen in early midseason. Of Canadian origin, this self-fruitful, time-tested variety resists brown rot and perennial canker. Chilling requirement 700 hours. Zone 5-9.



Perfection Apricot

Fruit borne by this very productive, hardy tree is large, sweet, and juicy. Hardy through Zone 4, it is a good performer and producer where spring frost is a problem. A pollinizer and an estimated 700 chilling hours are required.



Tilton Apricot

Firm, medium to large fruits with rich flavor recommend this widely adapted tree as one of the best apricots for home orchards and the #1 apricot for canning. Fruit is also excellent when eaten fresh or dried. Self fruitful, it performs best in Zones 5-9 and requires an estimated 600 chilling hours.



Wenatchee Moorpark Apricot

Successful fruit production in climates where spring rains and frosts limit apricot culture make this a tree of choice for Western Oregon and Washington gardens and orchards. Fruit is delicious when eaten fresh, dried or canned. Self-fruitful, with an estimated chilling requirement of 700 hours below 45°F. Zone 5-9.

Prunus - Aprium



Cot-N-Candy White Aprium®

Indescribably delicious flavor is delivered by this unique hybrid of apricot and plum. Bite into the golden orange skin of this very sweet and juicy, medium sized, white-fleshed fruit and enjoy a unique flavor burst. Developed by Zaiger Genetics, this interspecific self-fruitful tree requires 400 or fewer chilling hours below 45°F and performs best in Zone 7-10.

Prunus - Cherry



Bing Cherry

Burgundy red fruits are large and firm, sweet and juicy, and nearly black when fully ripe. They ripen in late June or early July, producing a heavy fruit crop with 700 hours chilling required. Good pollenizers are Van, Rainier and Lapins, and in colder climates, Stella. Zone 5-9.



Montmorency Cherry (Sour Cherry)

Large, bright red fruits with yellow flesh have sweet-tart flavor that is a delicious ingredient of cherry pie and other sweet delights. A commercial variety that produces heavy crops in the home orchard as well, it is self-fruitful and also serves as a pollenizer for sweet cherries. For best production, the chilling requirement of this extremely winter hardy cherry is a minimum of 500 hours. Zone 4-9.



Rainier Cherry

Rainier Cherries bring high prices in the grocery store and deliver great pleasure when harvested from your own trees. Large, red-blushed, yellow fruits are sweet and juicy, and are top-scorers in formal taste tests. Pollenized by Van, Lambert, Lapins, Black Tartarian and Bing, it requires an estimated 700 chilling hours and performs best in Zones 5-9.



Stella Cherry

Sweet, dark red, nearly black fruits are delicious for eating fresh and similar in flavor to its parent, Lambert. Stella is a good choice for home orchards, as it is self-fruitful and a good pollenizer for other cherries. Harvest is late season, with 400 chilling hours needed. Zone 5-9.



Utah Giant Cherry

Boasting larger, firmer more flavorful fruits than Bing or Lambert, this dark, sweet cherry is a top choice for canning and eating fresh. The favorite of Utah's commercial orchardists, it is also a top performer for home orchardists in Utah and other high, dry climates. It requires 800 chilling hours and a pollenizer such as Bing, Van, Lambert or Rainier. Zone 5-9



Van Cherry

Cherries are medium sized, with dark red skin and tart firm flesh. They ripen in mid July, producing an early and heavy fruit crop that resists cracking. Suggested pollenizers for this very cold hardy and reliable producer are Bing and Stella, with 700 chilling hours needed for optimum production. Zone 4-9.



Combo Cherry

Four varieties of cherries grafted onto one tree give home gardeners the opportunity to grow a flavorful assortment of fruits in a limited space. Ours combine Bing and Van with two of these tasty varieties: Black Tartarian, Lapins, Rainier and Utah Giant.

Prunus - Nectarine



Fantasia Nectarine

A feast for the eye as well as for eating, the bright yellow skin of Fantasia is overlaid with approximately 75 percent red blush. Large oval fruits are freestone with smooth firm flesh and tart/sweet taste. Fruits left on the tree for later harvest are sweet and juicy with rich flavor. Early to ripen, this self-fruitful nectarine ripens midseason and requires a minimum of 500 hours chilling time. Zone 5-9.



Flavortop Nectarine

Large, showy pink blossoms are highly ornamental in early spring. These evolve into bright yellow, red-blushed freestone fruits. As its name implies, it is at the "top" of the flavor scale and a favorite for fresh eating. Trees are self-fruitful, vigorous and extremely productive, and require 650 chilling hours for best performance. Zone 5-9.






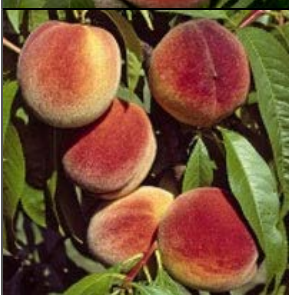
Harko Nectarine

Big, showy, bright pink flowers are a spring wakeup call for your garden and landscape. Bite through the pretty, orange-blushed yellow skin of this handsome and tasty nectarine to enjoy its sweet and juicy yellow flesh. This self-fruitful, cold hardy Canadian variety is tolerant of bacterial spot and brown rot. It requires an estimated 800 chilling hours and performs best in Zone 5-9.



Heavenly White Nectarine

Nectarine lovers consider this unique fruit to be a connoisseur's delight. A consistently high scoring fruit in formal taste tests, it offers a superb acid/sugar balance and rich complex flavor, according to Dave Wilson Nursery literature. Red blushed, cream-colored skin covers the very large, firm, white-fleshed freestone fruits. An estimated 650 chilling hours are required for this self-fruitful variety. Zone 6-9.

Prunus - Peach	
	<p>Contender Peach</p> <p>Bright pink, fragrant flowers signal the advent of spring and later develop into abundant crops of large, yellow-fleshed peaches with red blushed yellow-orange skins. This vigorous grower resists bacterial spot disease and avoids frost damage by blooming later in spring than is typical of peaches. Self-fruitful, its estimated chilling requirement is 1000 hours. Zone 5-8.</p>
	<p>Elberta Peach</p> <p>This popular old freestone variety bears large, red-blushed, golden-yellow fruits with classic peach taste and aroma. Ripening in mid-August, it needs 600 chilling hours and is self-fruitful and resistant to brown rot. A bright pink crop of fragrant flowers is a springtime bonus. Zone 5-9.</p>
	<p>Frost™ Peach</p> <p>Medium to large, yellow skinned freestone peaches with a slight red blush grow in abundance on the branches of this extra-hardy and disease resistant variety. Resistant to leaf curl and very vigorous, this midseason, heavy producer is self-fruitful and needs 700 chilling hours. Zone 5-9.</p>
	<p>Pix Zee Peach</p> <p>Don't let the small size of this tree fool you! It delivers big crops of large, firm, yellow, flavorful freestone peaches. Fruits ripen early-midseason to midseason. Orange skin is overlaid with a red blush. Chilling requirement of this self-fruitful peach is 400 hours or less. A vigorous grower as it reaches a mature height of about six feet; its compact size is perfect for container or courtyard culture. Zone 5-9.</p>
	<p>Redhaven Peach</p> <p>Juicy peaches are of medium size, featuring yellow skin lightly blushed with red. This frost hardy, self-fruitful freestone variety is the world's most widely planted peach. It ripens in early July to mid August and needs 800 chilling hours. Zone 5-9.</p>



Reliance Peach

Rely on this late blooming, very cold hardy variety to produce bountiful crops of sweet, juicy, and delicious yellow freestone fruits that are ready to harvest two to three weeks before Elberta. Thanks to its late bloom time that protects flowers from frost damage and subsequent crop loss, this is the best choice for climates with severely cold winters and springs. Self-fruitful, its estimated chilling requirement is 1000 hours below 45°F. Zone 5-8.



Snow Beauty Peach

This taste test winner is one of the all-time highest-scoring varieties in blind tastings at Dave Wilson Nursery. Developed by Floyd Zaiger, it produces large, very firm, freestone fruit with attractive red skin. Flavor is tantalizingly sweet thanks to low acid and high sugar balance. Ripens midseason with an estimated chilling requirement of 750-850 hours. Self-fruitful. (PP 10175) Zone 6-9.



Veteran Peach

Medium size golden peaches blushed with red ripen for midseason harvest. Freestone fruit is firm and juicy. One of the most reliable for cold climates, this winter hardy peach avoids frost damage by blooming later than most varieties. A good performer in the Northwest, this highly productive, self-fruitful tree reliably sets fruit with 900 chilling hours. Zone 4-9.

Prunus - Pluerry™



Sweet Treat Pluerry™

The first of its kind, this taste test favorite combines the sweetness of a cherry with the summer fresh zing of a plum. Much larger than a cherry, this interspecific hybrid of multiple fruit species is prolific and precocious, ripening midseason to produce fruits that will hang on the tree for over a month. Predominantly plum and cherry, its lineage also includes peach and apricot. Flavor King® Pluot or a plum pollenizer such as Santa Rosa or Satsuma is required. Zone 6-9.

Prunus - Pluot®



Dapple Dandy Pluot®

Sold in stores as “Dinosaur Egg®,” the large, firm fruits of this interspecific hybrid of plum and apricot offer spicy, plum-apricot flavor and a good acid to sugar balance (17 °Brix). Its distinctive skin color is pale green to yellow with red mottling. Take a bite to discover creamy pink, delicious flesh inside. The small spreading tree is an attractive landscape ornamental and very productive. Ripening late midseason, pollenizers are Flavor King Pluot® and plums including Santa Rosa, Catalina and Burgundy. Zone 5-9.



Flavor King Pluot®

The uniquely sweet and memorable flavor of this unusual fruit commands attention in taste tests and is a favorite of farmer’s market shoppers. Resemblance to a classic plum is only skin deep – fragrant red and gold flesh is firm, juicy and sweet (18 °Brix). Fruit holds well on the tree, ripening late midseason and staying firm for as long as two weeks after maturity. Pollenizers include Dapple Dandy Pluot® and Santa Rosa Plum. Zone 5-9.

Prunus - Plum



Elephant Heart Plum

Pick and enjoy this home orchard favorite straight off the tree as fruits ripen over a long period of a month or more. Large, heart-shaped fruit is sweet and juicy. Firm red flesh is covered by smooth, dark reddish-purple skin. Pollenize this hardy, heavy bearing tree with Beauty or Santa Rosa. Chilling requirement is 500 or fewer hours below 45 °F. Performs best in Zone 5-9.



Emerald Beaut Plum

Enjoy great flavor for months with this plump, juicy, sweet freestone plum. Fruits ripen late in the season and continue to sweeten (while remaining crisp and crunchy) as they hold on the tree for as long as two months. Greenish yellow to orange flesh rates high in blind test fruit tastings. Pollenizers include Beauty, Burgundy, Late Santa Rosa and Nubiana Plums, and Flavor King Pluot®. 600-700 chilling hours required. Zone 6-9.



Santa Rosa Plum

Yellow flesh and juicy, tart flavor make this variety a favorite for eating fresh. The most popular and successful plum for hotter climates, its purplish red fruits ripen mid-August. Chilling requirement for this self-fruitful variety is just 300 hours. Zone 5-9.



Satsuma Plum

The mild sweet flavor of this juicy plum makes it a favorite for eating fresh from the tree. Bite into its mottled maroon over green skin to discover dark red flesh and rosy juice that give beautiful color to jams and jellies. Choose Santa Rosa or Beauty plum as a pollinizer of this hardy, early mid-season plum that needs just 300 chilling hours. Zone 5-8.



Superior Plum

Superior flavor and earlier, heavier crops are benefits of planting this plum that's a hybrid of Japanese and American varieties. Fruit is large, firm and sweet. Late bloom time prevents frost damage and subsequent crop loss. Self-fruitful and very cold hardy, this home orchard favorite performs best in Zone 4-8.

Prunus - Prune



Italian Prune





Firm flesh is sweet with some tartness, and an old-time favorite for fresh eating, canning and drying. Juicy, medium size freestone fruits have purple skins and ripen late in the season. Vigorous, cold hardy and self-fruitful, this late blooming variety avoids frost and requires 800 chilling hours. Zone 4-9.

Pyrus - Asian Pear



20th Century Asian Pear

Crispy and juicy, sweet fruits crunch like an apple but taste more like a pear. Fruits of this heavy bearing small tree ripen midseason and keep well. Also known as Nijisseiki or Apple Pear, it performs well in warmer climates and has a low chilling requirement of only 300-400 hours. Self-fruitful, it may also be pollinized by Shinseiki, Bartlett, or other pear. Zone 5-10.

Pyrus - Pear	
	<p>Bartlett Pear</p> <p>A variety favored by generations and arguably the world's most popular pear, Bartlett bears medium to large fruit with green skin that ripens to a golden yellow. Tender, sweet fruit has smooth texture and flavor that make it a favorite for eating fresh. Vigorous grower bears heavily and consistently, ripening late midseason. Self fruitful in most areas of the West. If an additional pollenizer is needed; Bosc, Winter Nelis and D'Anjou are good choices. Requires 500-600 chilling hours. Zone 5-9.</p>
	<p>Comice Pear</p> <p>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. Zone 5-9. 600 hours of chilling time.</p>
	<p>D'Anjou Pear</p> <p>Large, light green fruits are speckled darker green and often blushed red. Short-necked and rounded, the fruits are firm, fragrant and juicy with mild taste. A good keeper and an excellent choice for fresh eating, it is pollinated by Bartlett. Requires a minimum of 800 chilling hours. Zone 5-9.</p>
	<p>Sensation Red Bartlett Pear</p> <p>High quality Bartlett-type fruit with attractive shiny red skin. Fruit from this relatively small tree can be harvested early for crunchy, tart flavor, or left on the tree to become sweeter and juicier as they ripen. Self-fruitful in most climates of the Western U.S, they are elsewhere pollinated by other pears. Performs best in Zones 5-9 and requires an estimated 700 chilling hours.</p>