



Fruit Tree Varieties 2024

Where quality is always growing

APPLES

Require two different varieties to cross pollinate and produce fruit.

Cortland: Bright red, crisp, slightly tart. Once cut, flesh doesn't brown rapidly. Apples ripen late September. Zone 4.

Empire: Bright red skin, white interior. Flesh is crisp and juicy with the sweetness of a Red Delicious and tartness of a McIntosh. Zone 4.

Freedom: Bright red, tender and juicy with slight tartness. Very disease resistant. Great for eating, cider, and baking. Developed in NY. Zone 4.

Ginger Gold: Pale yellow skin with slight russeting on the surface. Crisp, cream-colored flesh with a sweet, mildly tart taste. The flesh has a fine texture and does not brown right away when cut. Early to ripen in late August. Zone 5.

Granny Smith: Green skinned, tart apples with a crisp white flesh are a little more acidic than other varieties. Flesh doesn't brown once cut as fast. Great for salads and a very good baking apple. Zone 5.

Honeycrisp: Light green-yellow skin with a pink-orange blush. White flesh is crisp and sweet with little acidity. Apples ripen mid-season. Developed for cold climates and is zone 3.

Jonastar: Bright fully red fruit. Flesh is yellow-white, juicy with tartness. Stores well. This apple will not pollinate other apples because pollen is sterile. You will need another variety to pollinate other apples. Zone 4.

Macoun: Deep red fruit with a green background. Bright white, crisp and sweet flesh is excellent for eating fresh off the tree. Ripens mid-season. Zone 4.

McIntosh: Red skin with crisp, white flesh. Produces a heavy, reliable crop that ripens early to mid-season. Zone 4.

Northern Spy: One of the best storing apples and a top choice for pies. Green-yellow skin with a grainy yellow-white flesh. Wonderful tart flavor. An old apple variety developed in NY. Zone 4.

Pink Lady: Starts tart and finishes sweet. Firm flesh holds shape when baking. Very late season apple. Zone 4.

Royal Gala: Red-orange with red speckled skin over sweet, crisp flesh. Ripens early to mid-season. Zone 4.

Winesap: Old classic. Bright red apple with crisp and tart flesh. Lasts a long time in storage. Late season. Zone 5.

Yellow Delicious: Yellow skin. White, crisp flesh is sweet and juicy. Great fresh, eating apple but also great in pies. Later season harvest. Zone 5.

4 n 1 Grafted Cold Climate: Only one plant needed because the different grafts will pollinize each other.

CHERRIES - Sweet Cherries - Most sweet cherries require two varieties to cross pollinize for fruit. Some are self-fertile, meaning they do not need another variety for fruit. Sour cherries are self-fertile.

Bing: Needs pollinizer. Black, sweet fruit has a rich flavor and is freestone. Ripens early July. Zone 5.

Black Pearl: Needs pollinizer. Developed at Cornell. Deep dark, sweet and juicy fruit resists cracking and stores very well. Early season fruit. Zone 5.

Black York: Needs pollinizer. This is an improved Bing-Type cherry that's been developed for home orchards. Black, sweet fruit ripens mid-season. Zone 5.

Chelan: Dark red fruit ripens early season. Sweet flavor. Great for eating, canning, baking. Super hardy to zone 3.

Stella: Self-fertile. Can pollinize other sweet cherries. Dark red, sweet fruit ripens mid-July. Zone 5.

Montmorency: Large, red sour cherries are perfect for baking and canning. Fruit ripens late July. Zone 4.

APRICOTS

Early bloom time makes these susceptible to late-frost damage. Planting in a protected area will help mitigate this issue.

Goldcot: Yellow skin with a red blush. Freestone and orange flesh. Fruit ripens in early July. Best production with another variety to pollinate. Zone 5.

Goldstrike: Orange skin with deep red blush. Freestone and orange flesh. One of earliest to ripen in early July. Needs another variety to pollinate. Zone 5.

Perfection: Large fruit early in the season. Orange-yellow flesh with firm texture. This variety requires another variety to pollinate. Zone 4.

Scout: Gold fruit blushed with red. Flesh is tender, sweet and juicy. Freestone type. Good for desserts, canning and drying. Zone 3.

NECTARINES

While they are self-fertile, it does increase the yield to plant multiple varieties.

Flavortop: Red over deep yellow skin. Yellow fleshed, freestone. Grows 12' tall and wide. Zone 5.

Hardired: Firm, yellow, sweet flesh. Semi-freestone. Disease resistant. Zone 5.

Red Gold: Skin is yellow with a red blush. Freestone. Zone 5.

PEACHES

Planting multiple varieties isn't necessary for these self-fertile plants, but it can help increase the yield.

Elberta: Gold yellow with red blush, freestone. Ripens late August. Best canning peach. Zone 5.

Hale Haven: Yellow skin blushed with a red cheek. Flesh is firm and juicy with a rich sweet taste. One of the best for canning. Freestone. Zone 5.

Madison: Bright red skin and juicy, yellow-orange flesh. One of the best for northern orchards. Zone 4.

Redhaven: Red with gold skin. Freestone. Peaches ripen in early August and have less fuzz. 12' tall and wide. Zone 5.

Reliance: Green skin with a red blush covers yellow flesh. Freestone. Fruit ripen late August. Grows 12' tall and wide. Zone 4.

PEARS

European Pears

Require two varieties for cross pollination. Some are semi-self-fertile but still perform best when cross pollinated. Fruit should not be left on the tree to ripen, but instead removed when pears are still yellow-green and hard. Allow fruit to ripen for several weeks off the tree.

Bartlett: Golden skin covers buttery, juicy fruit. The large fruit is great for both canning and eating. Ripens in late August. Zone 5.

D'Anjou: Bright green, shiny skin with slight red blush. Creamy white flesh. Ripens late season. Zone 5.

Flemish Beauty: Self-fertile. Yellow skin with red blush. Very flavorful. Very cold hardy pears. Zone 3.

4 n 1 Grafted Cold Climate: Only one plant needed because the different grafts will pollinize each other.

Asian Pears

Pears will ripen on the tree. Ripe pears are ready when they are easy to remove by lifting and gently twisting.

New Century (Shinseiki): Self-fertile. Japanese pear has smooth fruit with light yellow skin and firm, sweet flesh. Zone 5.

Tawara: Self-fertile. Japanese pear has crisp, juicy fruit with dark tan to light brown skin. Zone 4.

PLUMS & PRUNES

Most Japanese plums require another Japanese variety to pollinate for fruit.

Green Gage (European Plum): Green fruit with yellow green flesh that's very sweet and juicy. Heavy fruit production that ripens in July. Self-fertile. Zone 4.

Methley (Japanese Plum): Self-fertile. Deep purple-red skin and sweet, juicy, red flesh. Heavy producer. Zone 5.

Santa Rosa (Japanese Plum): Self-fertile, though it will produce better when planted with another variety. Purple-red skin covers sweet-tart flesh. Ripens mid-August. Zone 5.

Satsuma (Japanese Plum): Needs pollinizer. Red, sweet and juicy flesh. Red skin. Very flavorful. Zone 4.

Shiro Plum (Japanese Plum): Needs pollinizer, use Santa Rosa. Do not use Elephant Heart. Red skin and flesh. Juicy and very sweet. Ripens in mid-July. Zone 5.

Stanley (European Prune): Self-fertile. Purple skin, yellow flesh, high sugar content. 15' x 15'. Ripens September.

NOTE: This is a list of fruit tree varieties we anticipate receiving for the current spring sales year. The best selection will be in April. As we sell through our inventory in the spring, we will sell out of some or all of our stock, so selection will decrease later in the season. We cannot special order specific varieties in the spring.