



Fruit Tree Varieties 2025

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.

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

Frostbite: Striped red over yellow color, small fruit. Intensely sweet and juicy flesh. Ripens late season. Very cold hardy, developed in Minnesota. Zone 3.

Ginger Gold: Pale yellow skin with slight pink cheek. 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 with a bit of acidity. 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. Ripens mid-season. Super hardy. 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.

Kinderkrisp: Red, smaller fruit great for lunch boxes. Honeycrisp parentage gives it crisp, sweet and juicy flesh. Early flowers mature to early fruit in August. Developed in Minnesota. Super hardy. Zone 3.

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.

Triumph: Red fruit. Sweet-tart flavor. Honeycrisp parentage. Fruit ripens in late September. Very good storage time. Developed in Minnesota. Very hardy. Zone 4.

Winesap: Old classic. Bright red apple with crisp and tart flesh. Excellent storage time. 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.

Sweet Cherries

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. Improved Bing-Type cherry developed for home orchards. Black, sweet fruit ripens mid-season. Zone 5.

Lapins: Self-fertile. Dark red fruit are some of the largest and juiciest of the sweet cherry varieties. Cherries ripen in July. Zone 4.

Sweetheart: Self-fertile. Bright red, sweet. Ripens in August. Turns red before its fully ripe, so leave it on the tree till it's ready. Zone 5.

White Gold: Self-fertile. Yellow with red blush, sweet fruit ripens mid-season. Zone 5.

Sour Cherries

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

North Star: Bright red fruit. Great for baking and canning. Ripens mid-June. Dwarf grows 10' T & W. Zone 4.

3 n 1 Grafted Cold Climate: Only one plant needed because the different grafts will pollinize each other. Grafted varieties will vary. Zone 5.

APRICOTS

Early bloom time makes these susceptible to late-frost damage. Planting in a protected area will help mitigate this issue. Providing a different variety to cross pollinate will increase fruit harvest.

Goldcot: Needs pollinizer. Yellow skin with a red blush. Freestone and orange flesh. Fruit ripens in early July. Zone 5.

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

Perfection: Needs pollinizer. Large fruit early in the season. Orange-yellow flesh with firm texture. Zone 4.

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.

Canadian Harmony: Orange skin with red blush. Freestone with orange flesh. This is not the prettiest peach, but it is the most flavorful and juicy. Ripens mid-August. Zone 4.

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

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

Reliance: Green skin, red blush covers yellow flesh. Freestone. Fruit ripens late August. Zone 4.

PEARS

European Pears

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

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

Bosc: Russet brown fruit with very 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 ripen on the tree. Ripe pears are ready when they are easy to remove by lifting and gently twisting.

Juicy Jewel: Needs pollinizer. Yellow-green skin. Juicy, crisp flesh. Stores well for months in the fridge. Early harvest in mid-August. Developed in Minnesota. Very hardy. Zone 4.

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

Ready Robin: Needs pollinizer. Green with reddish skin resembles apples. Crisp, sweet, and juicy flesh. Zone 5.

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

3 N 1 Grafted Asian Pear Combo: Only one plant needed because the different grafts will pollinize each other.

PLUMS & PRUNES

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

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

Italian Prune (European Plum): Self-fertile. Deep blue skin, tart yellow flesh is commonly used for drying. Ripens mid-season. Zone 5.

Santa Rosa Plum (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 Plum (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 Prune (European Plum): 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.