

A REFERENCE GUIDE OF OUR APPLE OFFERINGS



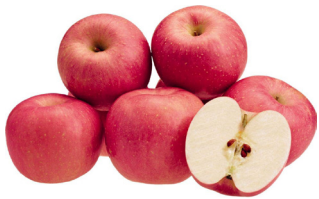
GRAVENSTEIN *Heirloom*
Northwest: Early-August – Late-August

This apple's green skin with red blush reveals creamy yellow flesh that's sweet-tart, juicy and crisp. Originally cultivated as early as the 17th century, this heirloom variety has long been a top choice for making sauce, pies, cider and for fresh eating.



HONEYCRISP
Northwest: Mid-August – Early-March
Import: Early-July – Mid-August

The beautiful, blushed scarlet of this apple's skin features dashes of yellow and reveals creamy, white flesh. Exceptionally juicy, its texture is described as crunchy but less dense, making this honey-sweet apple ideal for eaters that shy away from firmer varieties.



JONAFREE
Northwest: Mid-August – Late – August

The bright red skin of this apple entices eaters from the start and its flavor, described as "true apple" will keep them coming back for more. Tart and rich, its yellowish-white flesh is crisp and juicy.



PRISTINE
Northwest: Mid-August – Late-August

Golden yellow with a pink blush and fine-grained flesh, this apple is lovely to look at. Great eaten fresh out of hand, its crisp, sweet-tart and the high sugar content also makes it ideal for baking and cooking.



RAVE
Northwest: Mid-August – Late-August

The result of crossing a Honeycrisp with a MonArk apple, Rave is sweet-tart and satisfying. Best eaten fresh out of hand, try chilling this variety to enhance flavor and juiciness. This apple pairs deliciously with soft cheeses that highlight its crisp, delicate flesh.



WILLIAM'S PRIDE
Northwest: Mid-August – Late-August

Sweet, rich and spicy, the complex flavor of this dark purple-red apple showcases a constellation of small white lenticles. Creamy, and firm, it's a delight to enjoy fresh out of hand or sliced on cheeseboards.



EARLY GOLDEN
Import: Late-August – Early-September

Greenish-yellow to golden-yellow with a bright red or pink blush and tan lenticles, this stunning apple breaks up a sea of red in displays. Sweet with notes of honey and pear, this apple is delicious eaten fresh and is also a great option for pies, drying and cider making.



GALA
Northwest: Late-August – Early-March
Import: Late-April – Mid-August

Sweet and mild with crisp flesh, this mottled-orange and red apple is aromatic with hints of vanilla. Delicious eaten fresh out of hand, Gala is also ideal for saucing and juicing.



GOLDEN SUPREME

Northwest: Late-August – Early-September

This all-purpose apple is sweet and mellow with next to no tartness. Its pale-yellow skin sometimes features a pink blush, and its flesh is crisp and juicy. Tasty eaten fresh and sliced into salads with tangy dressing.



PINK PEARL *Heirloom*

Northwest: Late-August – Early-September

A showstopper! The pearly yellow skin of this stunning apple reveals saturated pink flesh. Crisp and juicy, Pink Pearl is flavorful with notes of berry and grapefruit. Sizing smaller, this unique apple is ideal for snacking and looks stunning in salads and on cheeseboards.



SUNRISE

Northwest: Late-August – Early-September

Crisp with sweet-tart flavor featuring notes of grape and pear, the flesh of this red-striped apple is medium-grained and juicy. Best served slightly chilled, eaters shouldn't wait to enjoy Sunrise. What it lacks in shelf-life, it makes up for in flavor.



ZESTAR

Northwest: Late-August – Early-September

Known for its unique flavor, Zestar is sweet and tangy with notes of brown sugar. Round and yellow with an overall red blush and crisp white flesh, this variety is ideal for fresh eating.



FUJI

Northwest: Early-September – Early-March
Import: Early-June – Mid-September

This apple fan favorite was developed in Japan by crossing two North American varieties, Red Delicious and Virginia Ralls Janet. One of the sweetest apples available, Fuji is red with yellow blush and is dense, crisp and juicy.



AMBROSIA

Northwest: Early-September – Early-March

Aromatic with a fruity scent, this low-acid apple is sweet, mellow and known for its honeyed flavor. Its fine-grained, crisp flesh is slow to oxidize when cut, making Ambrosia ideal for enjoying fresh sliced in salads, paired with cheese or out of hand.



GINGER GOLD

Northwest: Early-September – Mid-September

The fine-textured crisp flesh of this bright yellow apple is mellow and sweet with a subtle tartness. Slow to oxidize when cut, Ginger Gold is ideal for enjoying sliced as a snack or in salads.



GRANNY SMITH

Northwest: Early-September – Mid-March
Import: Early-July – Mid-September

This classic green apple is firm, juicy, crunchy and tart with an underlying sweetness. The ultimate pie, crumble and cobbler apple, the sour notes in Granny Smith pair well with added sugar and spices in recipes and it's tasty eaten fresh out of hand.



SMITTEN

Northwest: Early-September – Early-December

This apple's yellow skin, painted with streaks of orange and red, is reminiscent of its close cousins Gala and Braeburn. Sweet but balanced, flavorful Smitten has mellow notes of spice and a dense, crunchy texture. Holding its shape well when cooked, this is an ideal apple for baking.



GOLDEN DELICIOUS

Northwest: Mid-September – Late-February

Sunny yellow and honey-sweet, Golden Delicious is crisp and juicy. Delicious eaten fresh and sliced into salads where its color can be appreciated, this apple is also great for baking.



JONAGOLD

Northwest: Mid-September – Late-October

This Jonathan and Golden Delicious cross tends to size large and its red skin most commonly displays blotches of yellow and sometimes green or orange. Honey-sweet with a pleasant tang and fruity nuances, Jonagold is great for fresh eating or baking. Its thin skin breaks down well in sauces and pies and this apple becomes more aromatic when cooked.



MCINTOSH

Northwest: Mid-September – Early-October

This apple's shape, flat-round to round and often lop-sided, helps distinguish it from other apples. Yellow to light green with crimson blush, its bright white flesh is very juicy, tender and sweet with a tart and tangy finish.



RED DELICIOUS

Northwest: Mid-September – Late-February
Import: Early-July – Mid-August

Once the most produced apple in the United States, Red Delicious is a classic North American variety. Sweet, juicy and crisp, this apple is mellow in flavor.



SWISS GOURMET

Northwest: Mid-September – Mid-October

A Golden Delicious and Idared cross, the juicy fine-textured flesh of this crisp apple is mellow with a balanced sweetness. Pairing well with sharp cheeses and best eaten fresh, try this apple sliced into sandwiches for a crunchy bite.



SOMMERFELD

Northwest: Mid-September – Late-October

A Gala and Fuji cross, Sommerfeld is a yellow-green apple with reddish-pink striping. Medium-grained, crisp and very juicy, this delicately flavored variety is sweet with floral notes. Fans of apple sauce can look to Sommerfeld as an ideal variety for their favorite homemade recipe or for eating fresh out of hand.



KANZI

Northwest: Late-September – Mid-March

AKA Nakita, this variety is very juicy thanks to its Gala parentage. This apple's flesh is firm, crunchy and almost effervescent. Its yellow skin with overlays of red and orange helps it appear similar to its cousin the Jazz apple, but its sweet-tart flavor is much more delicate in comparison.



NAKITA

Northwest: Late-September – Mid-March

AKA Kanzi, this variety is very juicy thanks to its Gala parentage. This apple's flesh is firm, crunchy and almost effervescent. Its yellow skin with overlays of red and orange helps it appear similar to its cousin the Jazz apple, but its sweet-tart flavor is much more delicate in comparison.



TANGO

Northwest: Late-September – Mid-December

A relative newcomer developed in 2009, and sometimes referred to as SweeTango, this apple is a Honeycrisp and Zestar cross. Tangy and sweet, Tango has one of the biggest crunch-factors around and makes an audible crackle when bitten into. With light russeting at the stem and large white lenticles smattered across mostly red skin, Tango is a looker.



ENVY

Northwest: October

The smooth glossy skin of this red apple helps visually distinguish it from other varieties. Mostly sweet, but with a touch of tang, this apple's bright white crunchy flesh is slow to oxidize making it ideal for slicing and dipping, incorporated into salads and eaten fresh out of hand.



EMPIRE

Northwest: Early-October – Early-February

Eaters looking to preserve apples can look to Empire as an ideal variety for drying. Also delicious in apple sauce, baked goods and eaten fresh, this variety is sweet with a more pronounced tartness thanks to its McIntosh parentage. Crisp and juicy, its bright white flesh is slow to oxidize.



LADY ALICE

Northwest: Early-October – Early-March

Named after the farming matriarch of the Washington state grower that discovered this apple by chance after damaging a Red Delicious tree followed by a lucky pollinator visit, Lady Alice is dense and crisp. Its skin has a yellow base with red, orange and pink stippling overlay that will display more color the more it's been exposed to sun. Mild and sweet with notes of almond and vanilla, this apple's flavor improves the longer it's stored.



LIBERTY

Northwest: Early-October – Early-November

With a smattering of white lenticels and a yellow base color often covered by dark red striations, Liberty may appear solid or with blotches of both red and yellow. Sweet like a McIntosh but with a more pronounced tartness, its flavor has notes of melon and citrus. Fine-grained, juicy and crisp, Liberty is delicious eaten fresh and is great for baking.



OPAL

Northwest: Early-October – Early-May

This sunny yellow apple, with russetting at the stem end, boasts a fruity flavor with notes of pineapple, coconut and banana. Exceptionally juicy, crunchy and sweet with a balanced tartness, the bright white flesh of this variety is extremely slow to oxidize making it ideal for slicing alongside cheese or in salads.



PINATA

Northwest: Early-October – Mid-February

AKA Pinova, this apple is juicy and sweet-tart with a touch of spice and an aroma reminiscent of orange and banana. Its fine-textured flesh is crisp and semi-firm but will soften and become milder in flavor the longer it is stored. Considered an all-purpose variety, eaters can enjoy this apple fresh or in recipes.



PINOVA

Northwest: Early-October – Mid-February
Import: Early-June – Late-July

AKA Pinata, this apple is juicy and sweet-tart with a touch of spice and an aroma reminiscent of orange and banana. Its fine-textured flesh is crisp, and semi-firm but will soften and become milder in flavor the longer it is stored. Considered an all-purpose variety, eaters can enjoy this apple fresh or in recipes.



ROSALYNN

Northwest: Early-October – Early-December

Fruity and sweet-tart, Rosalynn has notes of cherry and a crisp, clean mouthfeel. Almost magenta in color with constellations of white lenticels, Rosalynn is as attractive as it is tasty. Medium-grained and crunchy, fans of crisp and flavorful apples with love this variety.



RUBINETTE

Northwest: Early-October – Mid-October

Intensely sweet and complex in flavor with a delightful sharpness, this aromatic variety is a cross of an heirloom type, Cox's Orange Pippin and Golden Delicious. Crisp and juicy, Rubinette is best enjoyed fresh out of hand or alongside cheese. Yellow-green in color with red striations and an orange blush, this variety pops in displays and fruit bowls.



ALBERMARLE PIPPEN *Heirloom*
Northwest: Mid-October – Early-November

This apple was developed in the 17th century in New York. Very firm, crisp and sweet-tart its flavor is rich and robust with subtle notes of pine. Considered to be one of the best apples for cider making and pies, its flesh is quick to turn brown so eating fresh out of hand is preferred for consuming Albermanle Pippen. Fans of heirloom apples will appreciate this variety's dull light to olive green skin with dark lenticles and russetting around the stem as a tell-tale sign there's dynamic flavor within.



AUTUMN GLORY
Northwest: Mid-October – Early-April

Very sweet with hints of cinnamon and subtle notes of caramel, this apple's name is apropos of its flavor. Its yellow-green skin covered with red stippling and broken striping give this apple an attractive appearance. Known for its storage capabilities, fans of crispy and crunchy apples will like this variety for fresh eating and incorporating into recipes.



BRAEBURN
Northwest: Mid-October – Early-December
Import: Mid-June – Early-September

Originating in the New Zealand in the 1950s, Braeburn is now one of the most produced apples in the United States. The first of its kind to be produced at mass scale, while still providing a rich eating experience, Braeburn was the first commercial variety to feature bi-color skin. Sweet but not sugary, refreshing, juicy and crisp, this apple is often what eaters think of as the ideal modern apple variety.



CRIPPS PINK
Northwest: Mid-October – Early-January
Import: Early-July – Early-October

AKA Pink Lady is the modern marketing name, while Cripps Pink is the variety name. Well-loved for its attractive appearance and sweet, tangy flavor with notes of honey, this apple's flesh features an effervescent quality. Delicious eaten fresh out of hand, its high sugar content also makes it great for cooking and baking. Featuring a pink blush over a yellow-green base this apple is a looker.



ENTERPRISE
Northwest: Mid-October – Early-November

A modern apple bred specifically for disease resistance, this apple's parentage is complex and includes McIntosh and Golden Delicious. Its glossy red skin, dotted with white lenticels, is thick which helps contribute to its disease-resistance, helps it store longer and makes Enterprise an ideal apple for cooking. Many eaters compare this juicy apple's flavor to Fuji and will find that it becomes tarter the longer it's stored.



PINK LADY
Northwest: Mid-October – Early-January
Import: Early-July – Early-October

AKA Cripps Pink is the variety name, while Pink Lady is its modern marketing name. Well-loved for its attractive appearance and sweet, tangy flavor with notes of honey, this apple's flesh features an effervescent quality. Delicious eaten fresh out of hand, its high sugar content also makes it great for cooking and baking. Featuring a pink blush over a yellow-green base this apple is a looker.



SUGARBEE
Northwest: Mid-October – Early-January

Drawing its sweetness from its Honeycrisp parentage, this is a low-acid apple that's crunchy and aromatic. High gloss, its yellow skin is washed with red blush and sometimes stippling, subtle russetting at the stem and prominent tan lenticels. Great for fresh eating where its floral undertones can be appreciated, the high sugar content in SugarBee makes it a good cooking apple too.



ARKANSAS BLACK *Heirloom*
Northwest: Late-October – Early-November

So deeply crimson it's nearly black, this apple has a crisp, sweet and almost caramel-like flavor with notes of almond and vanilla that mellows the longer it's kept. Its fine-grained yellow flesh is juicy, medium-firm and high in acid. With a distinctive round shape, paired with its dramatic color, Arkansas black stands out in a sea of apples.



JAZZ
Northwest: Late-October – Early-February
Import: Mid-July – Early-September

A crisp and firm apple with a pronounced sweet-tart flavor, Jazz has fruity undertones with a distinct pear note. Noticeably oblong in shape, this apple's base color of yellow, orange or green skin is overlaid with bright red that can appear as stippling or an overall wash of color. Tasty eaten fresh out of hand or sliced into salads and onto cheese plates, Jazz also performs well in cooked preparations.



KIKU

Northwest: Late-October – Early-April

Recognizable by their yellow and red striped skin, this super sweet apple is crunchy, firm and very juicy. Drawing traits from its parent Fuji, Kiku sizes larger and its skin is often more red. Kiku will hold its shape in cooking, making this variety an excellent choice for baked apples, as well as fresh out of hand eating.



SPARTAN

Canada: Late-October – Early-December

One of the most early commercial varieties developed in Canada, Spartan is thought to be a McIntosh and Newton Pippin cross, but opinions on the latter vary. It certainly displays its McIntosh traits with its fine-grained white flesh which is very juicy and crisp. Bright red with background patches of green, this variety is considered a good all-purpose apple for fresh eating and cooking.



WINESAP *Heirloom*

Northwest: Late-October – Mid-November

An older North American cultivar of unknown origin, the earliest known Winesap dates back to the 17th century. Deep cherry red with crisp yellow flesh, this apple has a rich wine-like flavor. Tangy, and sometimes a little more sour than sweet, Winesap pairs well with cheese and can be eaten fresh out of hand or used in recipes and baking.



GOLDEN RUSSET *Heirloom*

Northwest: November

This apple's intriguing appearance, in contrast to glossier more modern cultivars features a golden bronze base with coppery blush and tan russetting. Golden Russet is crisp, flavorful and has fine-textured flesh. Its intensely honeyed flavor makes Golden Russet ideal for fresh eating and cider making.



CAMEO

Northwest: Early-November – Early-February

Sometimes varying from all-over red stippling with yellow lenticels to a base color of yellow with broken red stippling, this apple's appearance is strongly dictated by its growing conditions. Crisp with a subtle sweet-tart flavor with notes of honey, pear and citrus Cameo is tasty eaten fresh. Slow to oxidize, this apple is a wonderful addition in salads, cheese plates or sliced for snacking.



FORTUNE

Northwest: Early-November – Early-December

Developed at Cornell University, this Enterprise and Red Spy cross has a flavor described as sweet-tart, spicy and spritely. The skin of this apple is semi-thick which lends a slightly chewy texture that combines with its crisp flesh for a satisfying bite. Yellow-green in color with a few yellow lenticels and large patches of maroon or orange and some striping and stippling, Fortune is eye-catching.



ORIN

Northwest: Early-November – Early-February
Canada: Early-November – Early-February

This classic Japanese variety is super sweet with barely a hint of tartness. Aromatic and with notes of tropical fruit, Orin is delicious eaten fresh out of hand or sliced into salads. Yellow-green in color with dark lenticels, russetting and an occasional pink blush, this apple is elongated in shape.



COSMIC CRISP

Northwest: Late-November – Early-March

Large, juicy and red with white lenticels this variety, developed in Washington state, is a cross of Enterprise and Honeycrisp apples. A great storage apple that is firm in texture, juicy and crunchy, sweet-tart Cosmic Crisp is ideal for fresh eating. Cooks and bakers will appreciate that it holds its color well when incorporated in sweet treats.



GOLD BLUSH

Northwest: Late-November – Late-December

Yellow-green with a cheerful pale-orange or pink blush and a smattering of dark lenticels, this attractive apple smells sweetly of cider, and its flavor boasts subtle notes of banana and vanilla. Very firm, crisp and juicy, this apple is delicious eaten fresh out of hand for fans of harder apples and can be cooked or baked.



KORU

Northwest: Early-December – Early-January
Import: Mid-July – Early-September

Slow to oxidize, this sweet-tart apple is ideal for slicing or shredding into salads, eaten fresh out of hand and is also great in cooked preparations. Its bi-color red and yellow skin has prominent tan lenticels and russetting at the stem end. Its coarse-textured white flesh is slightly green-tinged, crisp and crunchy. Initially tart, followed by a sweet, honeyed flavor, Koru has notes of orange, vanilla and spices.



ROCKIT

Northwest: Early-January – Early-March

Developed in New Zealand with the goal of creating a truly snack-sized apple, Rockit sizes small. Ideal for younger eaters who sometimes have a difficult time finishing a whole apple, this pint-sized treat fits perfectly in a lunch box. Mild and sweet, Rockit is bright yellow and features an attractive red blush, stippling and a few light tan or white lenticels. Typically packed in bags or boxes, Rockit combines delicious apples with the convenience of grab-and-go packaging.



CRIMSON DELIGHT

Northwest: Late-Jan – Early-June

Very firm with super juicy and crisp flesh, Crimson Delight is billed as a great all-purpose apple for fresh eating, cooking, baking and juicing. Bright red and glossy, this super sweet, flavorful apple is covered with white lenticels.



NICOLA

Canada: Late-January – Early-March

This Gala and Splendour cross is a bi-color beauty with yellow and red-blushed skin, crisp flesh and a sweetness typical of later season apples. Juicy with low acidity, Nicola is tasty eaten fresh out of hand and does well in cooked preparations.



EVERCRISP

Northwest: Early-February – Early-April

Thanks to its parents Fuji and Honeycrisp, the crunch factor is high with this sweet, juicy variety. Delicious eaten fresh, this apple holds its shape well when baked or cooked. Green to golden yellow in color with an overall muted red blush and pale-green lenticels, EverCrisp is a late season apple not to miss.



AUTUMN GREETING

Import: Early-June – Early August

Aromatic and sweet, the warm rich flavor of this apple has subtle tropical notes of pineapple. Crisp with a coarse-texture and juicy, Autumn Greeting is mellow in flavor with a slight tartness. Yellow-green with orange and red streaking and blush, this apple tends to size large. Don't let the name confuse you. This import apple is grown in the Southern Hemisphere, where fall begins as our North American spring arrives.



DAZZLE

Import: Early-June – Mid-August

High in sugar with low acidity, this crunchy and juicy apple is all around pleasant eater. Golden-yellow skin with an overall red blush and white lenticels reveal cream-colored flesh that's fine-grained, dense and crisp. Delicious sliced up as a snack or eaten fresh out of hand, Dazzle is sure to impress.



PREMIER STAR

Import: Mid-June – Early-August

Featuring showstopping bright red skin with yellow lenticels, russetting at the stem end and delightfully crisp, juicy flesh. Bright with fruity notes, fans of Gala are sure to love Premier Star for its sweet flavor with just a little more tanginess.



DIVA

Import: Early-July – Mid-August

Sweet, subtly tart and with faint notes of vanilla and grape this dense and crispy apple is a satisfying eater. Yellow-green with an overall red blush and yellow lenticels, the skin of this variety is smooth and glossy.