

GNOSIS NURSERY BARE ROOT FRUIT TREE LIST

Available starting late December 2020

CALL OR TEXT (480) 363 – 4460 OR EMAIL GNOSIS.NURSERY@GMAIL.COM TO RESERVE YOUR VARIETIES TODAY

| APPLES | |
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| Anna on M-111 | 200 chill hours. Self-fruitful, but also pollenized by Dorsett Golden or Einshemer. Remarkable fruit for mild winter climates in So. Calif., So. Ariz. Heavy crops of sweet, crisp, flavorful apples even in low desert. Summer harvest. Fresh/cooked. Keeps two months in refrigerator. |
| Dorsett Golden on M-111 | 100 chill hours. Self-fruitful. Firm, very flavorful, sweet like Golden Delicious. Productive throughout So. CA and Phoenix, AZ. Good, sweet summer apple for Central CA. A fond favorite from the Bahamas, Dorsett is thought to be the lowest-chill apple variety in use today, needing less than 100 chill hours to set a crop. Bright yellow blushed with reddish pink, this fruit has a white flesh with firm texture and excellent quality. It's most popular as a fresh fruit but also works well for cooking, canning and freezing. Dorsett can be stored for three months after harvest. It's self-fruitful and also serves well as a pollinizer for other early season apples, like Anna. Dorsett harvests in June and July in the Southwest and often produces a second, smaller crop in late summer. |
| Fuji on M-111 | 500 chill hours. Self-fruitful. Introduction from Japan that quickly became California's favorite apple. Once thought to require high chill, Fuji has proven itself as a reliable producer throughout the low-chill Southwest. We now rate it at less than 500 chill hours and for practical purposes it should be considered in the 200 to 400 hour range. Fuji's exterior color is a lackluster yellowish green with a blush of orange. Its interior color is a creamy orange yellow with a wonderful crispy, crunchy sweet flavor so don't let its dull exterior fool you. Fuji has fast become one of the most popular apple varieties in the world. Fuji is self-fruitful and is also a recommended pollinizer for other mid-season apple varieties. In the Southwest it ripens from late August through October. Fuji is also an excellent keeper and can maintain good quality for more than six months. |
| Sierra Beauty on M-111 | 700-800 chill hours. Self-fruitful. A favorite late apple in Northern California. Yellow with red blush, rich sprightly flavor, moderately sweet. Excellent fresh or cooked. Good keeper. In DWN formal taste tests, Sierra Beauty has been one of the most consistently high-scoring varieties, per the 2014 DWN Fruit Tasting Report. |
| Gala on Apple | 500 chill hours. Self-fruitful. Wonderful dessert apple from New Zealand. Crisp, nice blend of sweetness and tartness, rich flavor. Skin reddish orange over yellow. Early harvest. Good pollinizer for other varieties. Adapted to cold- and warm-winter climates. |
| Pink Lady on Apple | 300-400 chill hours. Self-fruitful. Hot climate apple from Western Australia. Very crisp, sweet tart, distinct flavor. With a chilling requirement similar to Fuji at 200 to 400 hours, Pink Lady has proven itself throughout the Southwest from the cool coastal zones to the hottest deserts. Its exterior color is a striking bright reddish-pink over green; its fine-grained white flesh is clean, crisp, flavorful and resists browning. Pink Lady is self-fruitful and harvests from early September through the fall season, often holding on the tree until winter. It's also a good keeper, storing for six months or more. In DWN formal taste tests, Pink Lady has been one of the most consistently high-scoring varieties, per the 2014 DWN Fruit Tasting Report. |
| APRICOTS | |
| Nugget on Myro 29C | 500 chill hours. Self-fruitful. Large, flavorful yellow freestone. Attractive orange skin blushed with red. Vigorous, productive tree. Originated in Ontario, CA. Introduced in 1956. |
| CHERRIES | |
| Craig's Crimson on Mazzard | 500-600 chill hours. Self-fruitful. 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. In DWN formal taste tests, Craig's Crimson has been one of the most consistently high-scoring varieties, per the 2014 DWN Fruit Tasting Report. |
| Royal Crimson on Mazzard | 200-300 chill hours. Self-fruitful. The long-awaited low-chill self-fruitful sweet cherry from Zaiger Genetics, Royal Crimson is a consistent producer of large, tasty, crimson-red fruit. Harvest is early- to mid-May. This important new variety is also an excellent pollinizer for Minnie Royal and Royal Lee. Estimated chill requirement 200-300 hours. Patent applied for. (Zaiger) Royal Crimson was tested and introduced (2016) as "6GM25". |
| NECTARINES | |
| Arctic Jay White Subacid on Lovell | 500 chill hours. Self-fruitful. Taste test winner. Very attractive, firm, freestone fruit is richly flavored, with a balance of acid and sugar. In DWN formal taste tests, Arctic Jay has been one of the most consistently high-scoring varieties, as compiled in the 2014 DWN Fruit Tasting Report. |
| Goldmine on Nemaguard | 400 chill hours. Self-fruitful. Long-time favorite in California and Western Oregon. Small to medium-sized white-fleshed freestone. Aromatic, juicy and sweet. Goldmine nectarine was discovered in a New Zealand garden near the end of the 19th century. |

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| Panamint on Nemaguard GS | 250 chill hours. Self-fruitful. Attractive red-skinned yellow freestone. Aromatic and intensely flavored with nice acid sugar balance. Dependable, long-time favorite in warm winter Southern California climates. |
| PEACHES | |
| Babcock White on Lovell | 250-300 chill hours. Self-fruitful. Long-time favorite white-fleshed freestone. Sweet and juicy, aromatic, low in acid. High scoring in taste tests. Widely adapted (low chill requirement, yet not early blooming). |
| Donut 'Stark Saturn' on Lovell | 200-300 chill hours. Self-fruitful. Also called "Saucer" or "Peento" Peach, this unique flat shaped peach with a sunken center is all the rage. Unique white-fleshed fruit with a sunken center (shaped like a doughnut). Sweet, with a mild flavor described by some as almond-like. It seems to produce just as well in high chill conditions as it does in low chill. |
| Flordaprince on Nemaguard | 150 chill hours. Self-fruitful. From Florida, successfully grown in Southern Calif./Arizona. Larger fruit than Desert Gold, more tolerant of desert heat, better flavor. Semi-freestone when fully ripe. USDA Plant Hardiness Zone rating: 9. |
| July Elberta on Citation | 400-500 chill hours. Self-fruitful. Also called Early Elberta. Reliable heavy crops. Juicy, sweet, very flavorful yellow freestone fruit for canning, freezing, or fresh use. |
| La Feliciano on Citation | 400-500 chill hours. Self-fruitful. Heavy-bearing, high quality peach from Louisiana. Firm, flavorful, yellow freestone. Resists brown rot and bacteriosis. |
| Mid-Pride on Nemaguard | 250 chill hours. Self-fruitful. Best yellow freestone for warm winter climates of Southern California, Phoenix, Houston, S.F. Bay Area. Also recommended for Central California for its exceptional flavor and dessert quality. Beautiful double-pink flower is followed by a July harvest of large, yellow, flavorful freestone peaches. Great for fresh eating, canning and pies. USDA Plant Hardiness Zone rating: 9. |
| Sam Houston on Nemaguard | 500-600 chill hours. Self-fruitful. Texas A&M introduction from 1965. Parentage, July (Kim) Elberta x Floriberta. Medium sized, firm, yellow freestone with small pit. Sweet, mild flavor. Ripens 15 days before Elberta. A favorite in drier parts of Texas. |
| Santa Barbara on Nemaguard | 300 chill hours. Self-fruitful. Bud sport of Ventura peach. Large, red-blushed yellow freestone, red near pit. Performs well in Central and Southern California's mild-winter coastal climates. |
| PEARS | |
| Bosc on OHxF333 | 500-600 chill hours. Pollenized by Bartlett or other pear. Long and narrow shape, brown skin. Superb quality, one of the best. Use fresh or cooked. Susceptible to fire blight in warm, moist climates. |
| Comice on OHxF333 | 600 chill hours. Self-fruitful in most climates of Western U.S. or plant with Bartlett. 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. Comice is the Harry & David Royal Riviera® gift pack pear grown in Oregon's Rogue Valley. |
| Kieffer on OHxF333 | 200-300 chill hours. Self-fruitful. Medium to large late season fruit for canning and cooking. Sprightly flavor, coarse texture. Resists fire blight, tolerates hot climates. Dependable crops. |
| Seckel on OHxF333 | 500 chill hours. Self-fruitful. Connoisseurs' favorite. Sweet, flavorful, aromatic, spicy, perhaps the best dessert pear. Russeted brown skin. Resists fire blight. Does not cross-pollinate with Bartlett. |
| Southern King on OHxF333 | 400 chill hours. Self-fruitful. A high-quality traditional pear of unknown parentage. Popular in Houston and other low chill areas. Shows resistance to fire blight. Good for fresh eating or canning. |
| 20th Century Asian on OHxF333 | 300-400 chill hours. Self-fruitful or pollenized by Shinseiki, Bartlett or other pear. Juicy, sweet, mild flavored fruit is crisp like an apple. Keeps well. Easy to grow, heavy bearing small tree. |
| Shinseiki Asian on OHxF333 | 250-300 chill hours. Self-fruitful. Juicy, sweet, refreshing, crisp like an apple. Easy to grow. Keeps well. Bright yellow skin. Vigorous, heavy bearing (usually by 2nd year). |
| PLUMS | |
| Hollywood on Nemaguard | 300-400 chill hours. Self-fruitful. Fruiting ornamental. Introduced commercially in 1936. Very delicious fruit is medium-sized and round, with blood-red flesh and skin. Ripens in late June and hangs well on the tree. Good for jelly and canning. Red-leafed tree has upright growth habit. |
| Beauty on Nemaguard | 250 chill hours. Self-fruitful. Sweet, flavorful plum, more widely adapted than Santa Rosa (more productive in cool, rainy climates). Red over yellow skin, amber flesh streaked red. Early ripening, a week or more before Santa Rosa. |
| Burgundy on Nemaguard GS | 300 chill hours. Self-fruitful. This Japanese-type plum is rated at 150 to 300 chill hours. Burgundy's maroon colored skin and deep red wine-colored flesh have always been rated high for visual appeal and with its sweet mild flavor it scores high in our taste tests on a regular basis. If you want a sweet, tasty plum with no tartness, Burgundy is for you. It's considered one of the best pollenizers for other Japanese plum and Pluot varieties. Burgundy's season is from mid-July and often extends through September. It's a proven producer throughout the Southwest. |
| Santa Rosa on Nemaguard GS | 300 chill hours. Self-fruitful. Most popular plum in California and Arizona. Juicy, tangy and flavorful. Reddish purple skin, amber flesh tinged red. |

| PLUOTS & NECAPLUMS (INTERSPECIFIC PLUM HYBRIDS) | |
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| Flavor King on Citation | 400 chill hours. Pollenized by Burgundy plum, Santa Rosa plum or Late Santa Rosa plum, Flavor Supreme Pluot® or Dapple Dandy Pluot®. Taste test winner. Unique plum-apricot hybrid with sensational bouquet and sweet, spicy flavor. Reddish-purple skin, crimson flesh. Naturally small tree. Flavor King Pluot®, an interspecific plum, includes plum and apricot in its parentage. In DWN formal taste tests, Flavor King has been one of the most consistently high-scoring varieties, as compiled in the 2014 DWN Fruit Tasting Report. |
| Flavor Queen on Citation | 400-500 chill hours. Pollenized by Dapple Dandy or Flavor Supreme Pluot® or by a Japanese plum such as Burgundy. Exquisite plum/apricot hybrid with candy-like sweet, wonderfully pleasing flavor. Greenish-yellow skin, amber-orange flesh. Prolonged harvest: mid-July thru August at Hickman, CA. Flavor Queen Pluot®, an interspecific plum, includes plum and apricot in its parentage. |
| Spice Zee Nectaplum on Lovell | 200-300 chill hours. Self-fruitful. Spice Zee could be the most important fruit tree introduction of the last 20 years. It has everything going for it. The first NectaPlum™ from Zaiger Genetics: a white-fleshed, nectarine-peach-plum hybrid. Skin is dark maroon at fruit set, and turns pale pink when ripe. Fully ripe fruit is unparalleled in flavor, and both nectarine and plum traits are easily detectable. Very productive tree is also quite ornamental. Tremendous purplish pink bloom in the spring, followed by a flourish of red leaves which mature into lush green in late summer. Very low chilling requirement, but high chill adaptable. Spice Zee NectaPlum®, an interspecific nectarine, includes nectarine, peach and plum in its parentage. In DWN formal taste tests, Spice Zee has been one of the most consistently high-scoring varieties, as compiled in the 2014 DWN Fruit Tasting Report. |
| NUT TREES | |
| All-In-One Almond on Nemaguard | 300-400 chill hours. Self-fruitful. No. 1 almond for home orchards. Heavy crops of soft-shell nuts with sweet, flavorful kernels. Hot summer required to ripen. 15 ft. tree, very winter and frost hardy. |
| Pedro Walnut on Paradox | 400 chill hours. Self-fruitful. Very small tree, less than 2/3 the size of other varieties. Well-sealed nut, similar to Payne, has perhaps the finest-flavored kernel - winner of consumer taste tests. Widely adapted, excellent choice for home planting. |
| FIGS (POTTED) | |
| Black Mission | 100 chill hours. Self-fruitful. Harvest from August 10 to November 5. The industry standard. Purplish-black skin, strawberry-colored flesh, rich flavor. Heavy bearing, long-lived, large tree. Coast or inland. Two crops per year. Fresh/dry/can. |
| Violette de Bordeaux | 100 chill hours. Self-fruitful. Harvest from August 10 to November 5. Small to medium size purple-black fruit with a very deep red strawberry pulp and distinctive, sweet, rich flavor. Brebas are pear-shaped with a thick, tapering neck, main crop figs are variable, often without neck. Medium eye. Excellent fresh or dried. Good for container culture or small spaces. Hardy. |
| POMEGRANATES (POTTED) | |
| Parfianka | 100-200 chill hours. Self-fruitful. Large size red fruit is sweet with a hint of acidity. Arils are red with very small edible seeds. Vigorous upright plant sets a heavy crop dependably. Maintain at any height with summer pruning. Consistently receives the highest praise for overall flavor. Great for juice or fresh eating. A Dr. Gregory Levin introduction through U.C. Davis. Very highly rated in U.C.Davis taste tests. Some rate Parfianka as the best tasting pomegranate. |
| Wonderful | 150 chill hours. Self-fruitful. Large, purple-red fruit with delicious, tangy flavor. Best quality in hot inland climate. Gaudy red orange bloom, ornamental foliage. Long-lived, any soil. |
| BLUEBERRIES (POTTED) | |
| Jewel Southern | 200 chill hours. Self-fruitful. One of California's leading commercial varieties due to its high adaptability. Exceptional growth and high yields. Midseason harvest of large to very large berries with tangy sweet flavor. |
| O'Neal Southern | 200 chill hours. Self-fruitful, but plant two varieties for largest crops. Early season harvest. Southern Highbush. Large fruit is especially sweet and flavorful. |
| Reveille Southern | 400-500 chill hours. Midseason harvest. Southern Highbush. DWN house favorite. This berry has pleasing crunchy texture and excellent flavor. |
| CANE BERRIES (POTTED) | |
| Baby Cakes Blackberry | 400 chill hours. Self-fruitful. Dwarf, thornless blackberry with compact, rounded growth habit to 3-4 ft., ideal for patio pots. Large, sweet berries. |
| Marion Berry | Medium to large size firm, sweet, bright berries. Excellent for fresh and dessert use. Rated by many as the best pie berry. Long harvest June through summer. Cross of Olallieberry developed in Oregon where it is a major commercial variety. Very long, vine-like canes require support. |
| Heritage Red Raspberry | 250 chill hours. Self-fruitful. Everbearing - Large, sweet, dark red berries. Mild flavor and excellent quality. Good for all uses. Moderate early crop in June, July. Heavier late crop August through fall. Berries keep well on or off the vine. Upright growth habit. |

| GRAPES (POTTED) | |
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| Flame Seedless | 100 chill hours. Self-fruitful. Medium-sized, light red. Crisp, sweet, excellent flavor. For fresh use or raisins. Needs hot summer. Ripens before Thompson. Vigorous. Cane or spur prune. |
| Red Globe | 100 chill hours. Self-fruitful. Late summer/fall harvest. Very large, firm, seeded grape of famously high quality. Fresh, raisins, juice. Cane prune. |
| OLIVES (POTTED) | |
| Arbequina AS-1 | Arbequina has become California's top variety for oil production. Mild and fruit flavor with low bitterness, the fruit is very high in oil content. It has a compact growing habit and is moderately frost hardy. Self-fruitful, but produces higher yields when planted with a pollinizer such as Arbosana. |
| Mission | The classic California olive, this variety is the most versatile for the home garden. Whether for curing or oil production, Mission is considered a true edible ornamental. Colder hardier than most olive varieties. Self-fruitful but produces higher yields with a pollinizer. |
| GOJI BERRY (POTTED) | |
| Goji Berry | Lycium barbarum – (aka Wolfberry) is highly acclaimed for its high nutrient and antioxidant value. Recently termed a superfood. Ripe berries can be used fresh, dried, frozen and in teas. Goji has an appealing spicy, nutty flavor. Berries are bright red-orange when ripe. Harvest summer through fall. Shrubby plant to 8-12 ft. or prune to desired manageable size. Hardy to sub-zero and very drought tolerant once established. Requires neutral to slightly alkaline soil. Well adapted to container growing. |
| ORNAMENTALS | |
| Cotinus coggygria – Purple Smoke Tree | |
| Platanus racemosa – California Sycamore | |
| Populus fremontii – Western Cottonwood | |

BARE ROOT CHILL/POLLINATION/HARVEST CHART

| | Estimated chilling requirement | Pollination | Bloom season | Harvest season | Approximate harvest dates |
|---|---------------------------------------|--|-----------------------------|-----------------------|----------------------------------|
| APPLES | | | | | |
| Anna on M-111 | 200 hours | Self-fruitful, pollinized by Dorsett Golden or Einshemer | Very early | Very early | June 30 to July 25 |
| Dorsett Golden on M-111 | 100 hours | Self-fruitful | Very early | Very early | June 25 to July 10 |
| Fuji on M-111 | 500 (200-400) | Self-fruitful | Midseason | Late midseason | September 20 to October 7 |
| Sierra Beauty on M-111 | 700-800 | Self-fruitful | | Late | October 5 to October 25 |
| Gala on Apple | 500 | Self-fruitful | Midseason to late midseason | Early | August 10 to August 27 |
| Pink Lady on Apple | 300-400 (200-400) | Self-fruitful | Midseason | Very late | October 15 to November 10 |
| APRICOTS | | | | | |
| Nugget on Myro 29C | 500 | Self-fruitful | Late midseason | Midseason | June 15 to June 27 |
| CHERRIES | | | | | |
| Craig's Crimson on Mazzard | 500-600 | Self-fruitful | Late | Early | May 12 to June 2 |
| Royal Crimson on Mazzard | 200-300 | Self-fruitful | Very early to early | Early | May 5 to May 20 |
| NECTARINES | | | | | |
| Arctic Jay White Subacid on Lovell | 500 | Self-fruitful | Midseason | Midseason | July 10 to July 25 |
| Goldmine on Nemaguard | 400 | Self-fruitful | Late | Late | August 8 to August 20 |
| Panamint on Nemaguard GS | 250 | Self-fruitful | Midseason | Late Midseason | July 20 to August 5 |

| | Estimated chilling requirement | Pollination | Bloom season | Harvest season | Approximate harvest dates |
|--|--------------------------------|---|-----------------------------|-----------------|------------------------------|
| PEACHES | | | | | |
| Babcock White on Lovell | 250-300 | Self-fruitful | Late midseason | Midseason | July 7 to July 21 |
| Donut 'Stark Saturn' on Lovell | 200-300 | Self-fruitful | Late midseason | Early Midseason | June 25 to July 10 |
| Flordaprince on Nemaguard | 150 | Self-fruitful | Very early | Very early | May 25 to June 9 |
| July Elberta on Citation | 400-500 | Self-fruitful | Early midseason | Midseason | July 11 to July 29 |
| La Feliciano on Citation | 400-500 | Self-fruitful | Early midseason | Midseason | July 10 to July 30 |
| Mid-Pride on Nemaguard | 250 | Self-fruitful | Early | Midseason | July 8 to July 29 |
| Sam Houston on Nemaguard | 500-600 | Self-fruitful | | Midseason | July 11 to July 26 |
| Santa Barbara on Nemaguard | 300 | Self-fruitful | Late midseason | Midseason | July 11 to July 27 |
| PEARS | | | | | |
| Bosc on OHxF333 | 500-600 | Pollenized by Bartlett or other pear | Late | Late | September 10 to September 30 |
| Comice on OHxF333 | 600 | Self-fruitful in most climates of Western U.S. or plant with Bartlett. | Late midseason | Late | September 15 to October 5 |
| Kieffer on OHxF333 | 200-300 | Self-fruitful | Very early to early | Late | September 15 to October 10 |
| Seckel on OHxF333 | 500 | Self-fruitful | Midseason to late midseason | Midseason | August 10 to August 30 |
| Southern King on OHxF333 | 400 | Self-fruitful | | | |
| 20th Century Asian on OHxF333 | 300-400 | Self-fruitful or pollenized by Shinseiki, Bartlett or other pear | Early midseason | Midseason | August 8 to August 23 |
| Shinseiki Asian on OHxF333 | 250-300 | Self-fruitful | Midseason | Early | July 25 to August 10 |
| PLUMS | | | | | |
| Hollywood on Nemaguard | 300-400 | Self-fruitful | Early | Early | June 25 to July 15 |
| Beauty on Nemaguard | 250 | Self-fruitful | Late | Early | June 15 to June 25 |
| Burgundy on Nemaguard GS | 300 | Self-fruitful | Midseason | Midseason | July 20 to August 8 |
| Santa Rosa on Nemaguard GS | 300 | Self-fruitful | Midseason | Early | June 25 to July 5 |
| PLUOTS & NECAPLUMS (INTERSPECIFIC PLUM HYBRIDS) | | | | | |
| Flavor King on Citation | 400 | Pollenized by Flavor Supreme Pluot® or Dapple Dandy Pluot®, Santa Rosa plum or Late Santa Rosa plum | Late midseason | Late midseason | August 11 to September 3 |
| Flavor Queen on Citation | 400-500 | Pollenized by Dapple Dandy or Flavor Supreme Pluot® or by a Japanese plum such as Burgundy | Early midseason | Midseason | July 27 to August 25 |
| Spice Zee nectaplum on Lovell | 200-300 | Self-fruitful | Early midseason | | July 6 to August 7 |

| | Estimated chilling requirement | Pollination | Bloom season | Harvest season | Approximate harvest dates |
|---------------------------------------|--------------------------------|---------------|-----------------------------|----------------|--------------------------------------|
| NUT TREES | | | | | |
| All-In-One Almond on Nemaguard | 300-400 | Self-fruitful | Midseason to late midseason | Late | September 20 to October 10 |
| Pedro Walnut on Paradox | 400 | Self-fruitful | Very late | Very late | Ripens late September/early October. |

Choosing the Right Fruit Trees for Your Climate

Below is some brief information on chill hours: what they are, why they matter, and how they should be used to select fruit trees appropriate for your situation.

On a typical year, Ramona, Santa Ysabel, and Borrego Springs receive somewhere around 300-400 chill hours, with colder microclimates in these areas receiving up to 500 or more chill hours. Higher-elevation areas like Julian typically receive 400-600 chill hours, while some microclimates in the greater Julian area are estimated to receive up to 800 chill hours in an average winter.

“Before you decide which fruit trees you want in your home orchard, you need to determine which trees you can actually grow. That is to say, which will produce fruit in your climate. Let’s talk a bit about chill hours.

Southern California is warmer than most places year-round, so the number of “chill hours” are lower than most. Most fruit trees (except for citrus) and berries, require a certain number of chill hours in order to produce fruit in the growing season. What are chill hours? Technically they are hours with temperatures below 45 degrees, though some schools of thought include temperatures up to 55 degrees, depending on who you talk to. Others include hours between 32 -45 degrees as the guideline. Since SoCal rarely has temperatures below 32 degrees, we’ll leave that one off.

Some trees require 800-1000 chill hours in order to produce fruit. Mar Vista and other areas of Southern California (away from the foothills) don’t get nearly that amount. It’s more like 200-400. As of this writing, according to the University of California Pomology Weather Services, the Santa Monica area (Mar Vista’s nearest listed neighbor) has only received 41 chill hours so far this season. So it is possible that even low-chill fruit trees won’t bear fruit this year unless the area chills out a bit more between now and February. Professional growers have been able to coax fruit out of trees with higher chill requirements, but unless you’re unfazed by disappointment, we suggest sticking with low-chill guidelines.

So, given this information, it’s best to choose fruit trees appropriate for your area. Local nurseries can’t always be trusted to carry fruit trees that are right for your climate. Check your University Ag extension before buying, or go with trusted sources that post chill hours on the product.”

Chill Hours: Choosing the Right Fruit Tree, <https://gardenerd.com/blog/chill-hours-choosing-right-fruit-tree/>

“**The colder the better, right?** Not necessarily. Chill hours have traditionally been calculated only by the number of hours the temperatures fall below 45 degrees Fahrenheit. However, research indicates that fruit tree chilling doesn’t occur during below freezing temperatures, so calculating chill hours that occur between 32- and 45-degrees Fahrenheit is thought to be a more reliable method.

Isn’t it safest to just plant trees with low chilling requirements? Obviously if you choose a tree that needs a high number of chill hours and it just doesn’t get cold enough in your area, your tree might not develop fruit. With our moderate climate, it’s tempting to choose only trees that require very low chill hours in order to be sure to reach the requirement. The danger of doing this is that a tree with a low chilling requirement might break dormancy too soon during a warm spell, only to be vulnerable to a later frost. Keep this in mind if you live in an inland area that gets a fair share of freezing temperatures.”

Fruit Trees and Chill Hours, <https://www.evergreennursery.com/fruit-trees-and-chill-hours>