

Apples are one of the most popular fruits in the world today. With over 7,500 different varieties grown worldwide it can be difficult to choose which varieties will thrive in your garden as well as suit your tastes. Hopefully, this guide can help you choose from the varieties we carry here at Bristol's so you can enjoy fresh apples straight from your garden!

Apples are loaded with complex carbohydrates, dietary fiber and antioxidants.

Plus they taste great - who ever tires of a freshly picked apple? **What a delicious path to better health.**



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Apples



A guide to selecting
the best varieties for
your garden



Braeburn

An old-fashioned favorite with a firm, crisp texture and a real depth of flavor. Nice crisp flesh with the perfect balance of sweet and tart. Great for snacks and salads. A late harvest variety, usually not picked until October. Hardy to Zone 5.

Cortland

Bright Red, medium-sized fruit. A crisp, slightly tart apple of high quality. Blooms mid-season, but late season to ripen (late September). Cold hardy to Zone 4.

Crimson Crisp

A disease-resistant dessert apple! These excellent apples keep 4-6 months in proper storage. Deep crimson skin covers sweet, crisp, and juicy yellow flesh. Great sweet-tart flavor. Disease resistant to apple scab. Ripens early to mid September. Hardy to Zone 5.

Crispin (aka Mutsu)

Complex and spicy flavor, with a great crunch and a mouthful of sweet juice. Excellent for fresh eating, but also makes a great sauce and baking apple. Ripens late September into early October. Hardy to Zone 4.

Empire

A wonderful blend of both sweet and tart. Crisp red skin with a juicy, creamy white flesh. Best when eaten right off the tree. Excellent for cider and baking. Resistant to rust and fireblight. Ripens mid-season and is cold hard to Zone 4.

Enterprise

A newer variety bred to have excellent disease resistance, especially to scab, cedar-apple rust, and fireblight. Ripens late September with a dark red skin with a firm and crisp, yellow flesh. Great flavor with a spicy aroma and mild tartness – very similar to ‘Fuji’. Keeps well in storage. Hardy to Zone 4.

Fuji

A crisp and juicy apple that ripens in October and keeps very well in storage. The flesh is sweet and crisp and the light green skin with red blush is very attractive. Vigorous and productive. Outstanding for fresh eating. Pollinate with any mid-season blooming apple. Cold hardy to Zone 5.

Ginger Gold

Pale yellow skin with a crisp crunch and a cream colored flesh that is sweet with mildly tart undertones. One of the first apples to ripen, generally late summer. Great for both fresh eating and baking. Cold hardy to Zone 5.

Granny Smith

A classic favorite, with a crisp bite and a sweet tart flavor. Shiny green fruit that are great for fresh eating but especially baking and cider making. Great apple for storage, stores very well for up to 6 months. Hardy to Zone 5.

Honeycrisp

Great for taste, even better for storage, this sweet-flavored late season selection retains its crispness even after seven months of storage. A great selection because of its versatility, taste and productivity. Cold hardy to Zone 3.

Jonamac

Similar to McIntosh in terms of flavor but a bit sweeter. Crisp, bright red skin blushed with a white flesh very sweet with a hint of honey. A great apple for fresh eating. Hardy to Zone 3.

Macoun

Exceptionally high quality fruit are dark red and firm. Considered by many as one of the best overall for fresh eating. Ripens mid-summer, cold hardy to zone 4.

McIntosh

One of the most popular apples grown in the Northeast. A very productive tree which yields medium-sized, bright red fruit. With a tender, thin skin, these apples are good for fresh eating or cooking. Ripens mid-season, cold hardy to Zone 4.

Northern Spy

A must-have for northern gardens. Blooms late to avoid late spring frosts. Fruit is large, bright red, and exceptionally juicy, with a crisp tender texture. One of the best apples for pie, yet delightful when eaten fresh. In proper storage, fruit can keep up to 5 months. Originates from East Bloomfield, New York in the early 1800s. Cold-hardy. Ripens in October.

Pink Lady

A divine dessert apple. This tree bears medium-size fruit with rich yellow skin blushed with pink. Apples have a unique flavor — the first bite is tart, followed by just the right amount of sweet. One of the latest to harvest. Cold Hardy to Zone 5.

Royal Gala

A deep red apple with sweet, crisp flesh that is perfect for both eating and cooking. Early to mid season ripening. Cold hardy to Zone 4.

Rubens (Civni)

Nice round apple with red and orange striped skin. A firm apple with a well-balanced flavor that is both tangy and sweet, much like its parent ‘Royal Gala’. Hardy to Zone 5.

Snapp Stayman

Bright red apple, with very crisp, yellow flesh. Great juicy, tart flavor. A vigorous grower producing high quality fruit. This apple is great for baking. Hardy to Zone 4.