



TUTTLE ORCHARDS
 WWW.TUTTLEORCHARDS.COM
 317-326-2278

Apple Varieties Chart

All dates are *estimates*. Weather differs every year.
 Visit www.tuttleorchards.com for current information.

Apple Variety <i>We grows 23 different varieties of apples. Apples are listed in order of approximate ripening date.</i>	Pick Your Own	Approx. Ripening Date	Approx. Time in Store	Flavor	Texture	Eating	Salad	Baked	Sauce	Pie
Summer Apples: Early Season apples. Primarily for eating. Do not store well.										
Lodi "applesauce queen"	No	July 5	4-6 Weeks	Very Tart	Soft				*	
Early Blaze "early Jonathan"	Yes	Aug 5	Until Mid Sep	Tart	Tender	*			*	*
Paula Red "early Cortland"	No	Aug 1-5	End of Aug	Tart	Tender	*	*	*	*	*
Ginger Gold "early Golden Delicious"	No	Aug 15	End of Aug	Sweet	Tender	*	*	*	*	*
Gala "early sweet eating"	Yes	Aug 30	Until Mid Sept	Sweet	Crisp	*	*	*	*	*
Fall Apples: The apples you enjoy each fall. Store somewhat well.										
Cortland "applesauce princess"	Yes	Sep 5	Until Dec	Mild	Tender	*	*		*	
Honeycrisp "fall favorite"	No	Sep 10	1-2 weeks	Sweet	Crisp	*				*
Jonathan "childrens' apple"	Yes	Sep 10	Until Dec	Tart	Firm	*	*	*	*	*
Crimson Crisp "honeycrisp improved"	No	Sep 15	1-2 weeks	Sweet	Crisp	*	*	*	*	*
Jonalicious "Jonathan/Red Delicious Mix"	No	Sep 20	2 weeks	Tangy	Firm	*	*	*	*	*
Grimes Golden "antique favorite"	No	Sep 20	1-2 week	Mild	Tender	*	*		*	*
Red Delicious "handsome apple"	Yes	Sep 20	Until April	Sweet	Firm	*	*			
Jonagold	No	Sep 25	2-3 weeks	Sweet	Crisp	*	*	*	*	*
Pixie Crunch	No	Sep 25	2-3 weeks	Sweet	Crisp	*	*	*	*	*
Empire "McIntosh/Red Delicious Mix"	No	Sep 25	4 weeks	Mild	Firm	*	*	*	*	*
King David "Indiana Granny Smith"	No	Oct 1	3-4 weeks	Very Tart	Crisp	*		*		*
Golden Delicious "old faithful"	Yes	Sep 30	Until April	Sweet	Firm	*	*	*	*	*
Ida Red "Jumbo tart"	Yes	Sep 30	Until April	Tart	Crisp	*	*	*	*	*
Staymen Winesap "Tuttle's Apple"	No	Oct 20	Until March	Tart	Crisp	*	*	*	*	*
Winter Apples: Late season varieties. The hardest apples and best for storage.										
York Imperial "wine flavored apple"	No	Nov 1	Until Feb	Tart	Crisp	*			*	*
Fuji "International apple"	No	Nov 1	Until March	Sweet	Hard	*	*	*	*	*
Braeburn "sweet/hard keeper"	No	Nov 1	Until Dec	Sweet	Hard	*	*	*	*	*
Gold Rush "winter bestseller"	No	Nov 15	Until March	Tart	Hard	*			*	*
Evercrisp "winter Honeycrisp"	No	Nov 15	Until May	Sweet	Hard	*	*	*	*	*
Enterprise "Christmas apple"	No	Nov 15	Until Feb	Sweet	Crisp	*	*	*	*	*

Flavor Guide:	Texture Guide:	Apple Measures	Apple Care Tips:
Sweet = Sweet flavor	Soft = best for sauce	3 Medium = 1 Pound	ALL APPLES should be kept in the coldest part of your refrigerator and kept damp with a wet paper towel or sponge. Do not store on the counter.
Tangy= Sweet/tart mix	Tender = firm when picked; soften as ripen,	5-8 Medium = 9" Pie	
Mild = No strong flavor	Firm = crunchy when picked; loose crunch as ripen	1lb = 1 ½ Cups sauce	
Tart = A bit tangy but not sour	Crisp = hard when picked; remain crisp longer.	1 Bushel = 16-18qt. sauce	
Very tart = Pretty close to sour	Hard = stay hard in storage.	½Peck Bag = 13-15 apples	