



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

# Apple Varieties Chart

All dates are *estimates*. Weather differs every year.  
Visit [www.tuttleorchards.com](http://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
<b>Summer Apples: Early Season apples. Primarily for eating. Do not store well.</b>										
Lodi <i>"applesauce queen"</i>	No	July 5	4-6 Weeks	Very Tart	Soft				*	
Early Blaze <i>"early Jonathan"</i>	Yes	Aug 5	Until Mid Sep	Tart	Tender	*			*	*
Paula Red <i>"early Cortland"</i>	No	Aug 1-5	End of Aug	Tart	Tender	*	*	*	*	*
Ginger Gold <i>"early Golden Delicious"</i>	No	Aug 15	End of Aug	Sweet	Tender	*	*	*	*	*
Ozark Gold <i>"early mild apple"</i>	No	Aug 25	End of Aug	Mild	Tender				*	*
Gala <i>"early sweet eating"</i>	Yes	Aug 30	Until Mid Sept	Sweet	Crisp	*	*	*	*	*
<b>Fall Apples: The apples you enjoy each fall. Store somewhat well.</b>										
Cortland <i>"applesauce princess"</i>	Yes	Sep 5	Until Dec	Mild	Tender	*	*		*	
Honeycrisp <i>"fall favorite"</i>	No	Sep 10	1-2 weeks	Sweet	Crisp	*				*
Jonathan <i>"childrens' apple"</i>	Yes	Sep 10	Until Dec	Tart	Firm	*	*	*	*	*
Jonalicious <i>"Jonathan/Red Delicious Mix"</i>	No	Sep 20	2 weeks	Tangy	Firm	*	*	*	*	*
Grimes Golden <i>"antique favorite"</i>	No	Sep 20	1-2 week	Mild	Tender	*	*		*	*
Red Delicious <i>"handsome apple"</i>	Yes	Sep 20	Until April	Sweet	Firm	*	*			
Jonagold <i>"Jonathan/Golden Delicious Mix"</i>	No	Sep 25	2-3 weeks	Sweet	Crisp	*	*	*	*	*
Empire <i>"McIntosh/Red Delicious Mix"</i>	No	Sep 25	4 weeks	Mild	Firm	*	*	*	*	*
King David <i>"Indiana Granny Smith"</i>	No	Oct 1	3-4 weeks	Very Tart	Crisp	*		*		*
Golden Delicious <i>"old faithful"</i>	Yes	Sep 30	Until April	Sweet	Firm	*	*	*	*	*
Ida Red <i>"Jumbo tart"</i>	Yes	Sep 30	Until April	Tart	Crisp	*	*	*	*	*
Staymen Winesap <i>"Tuttle's Apple"</i>	No	Oct 20	Until March	Tart	Crisp	*	*	*	*	*
<b>Winter Apples: Late season varieties. The hardest apples and best for storage.</b>										
York Imperial <i>"wine flavored apple"</i>	No	Nov 1	Until Feb	Tart	Crisp	*			*	*
Fuji <i>"International apple"</i>	No	Nov 1	Until March	Sweet	Hard	*	*	*	*	*
Braeburn <i>"sweet/hard keeper"</i>	No	Nov 1	Until Dec	Sweet	Hard	*	*	*	*	*
Gold Rush <i>"winter bestseller"</i>	No	Nov 15	Until March	Tart	Hard	*			*	*
Enterprise <i>"Christmas apple"</i>	No	Nov 15	Until Feb	Sweet	Crisp	*	*	*	*	*

Flavor Guide:
Sweet = Sweet flavor
Tangy= Sweet/tart mix
Mild = No strong flavor
Tart = A bit tangy but not sour
Very tart = Pretty close to sour

Texture Guide:
Soft = best for sauce
Tender = firm when picked; soften as ripen.
Firm = crunchy when picked; loose crunch as ripen
Crisp = hard when picked; remain crisp longer.
Hard = stay hard in storage.

Apple Measures
3 Medium = 1 Pound
5-8 Medium = 9" Pie
1lb = 1 1/2 Cups sauce
1 Bushel = 16-18qt. sauce
1/2 Peck Bag = 13-15 apples

Apple Care Tips:
<b>ALL APPLES</b> 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.