Jersey Mac • Early August
As the first apple of our season, and a
relative of the McIntosh, the Jersey Mac
makes for a good, early variety eating
apple with white, crisp, sweet flesh.

Tydeman Red • Mid-August

Another popular early apple, this cross of a McIntosh and Worcester Permain has a creamy, white flesh with understated spice notes and will not brown when sliced.

Gravenstein • Mid-August
With brilliant green skin that is darted
with stripes of varying shades of red, the
Gravenstein is our favorite early baking
apple. The flesh is firm, crisp, very juicy,
and just tart enough to be perfect for pie,
sauce, and cider.

Mollie's Delicious • Late August
The Mollie's Delicious varietal has similar characteristics to its relative, Red
Delicious, in that the fruit are often starchy, sub-acidic as sweet when harvested. They are fairly juicy and often preferred for eating over baking.

Redfree • Late August
This small, slight apple with radiant red
skin has tender, tart-sweet white flesh
perfect for snaking.

McIntosh • Early September
The quintessential classic apple. The
McIntosh varietal bears medium to large
fruit with creamy, crisp, white flesh that
are great for snaking when first picked,
and perfect in sauce later in the season.

=

Honeycrisp • Mid-September
Possibly our most popular new varietal,
the Honeycrisp is an explosively crisp,
sweet-tart apple wonderful for eating and
lauded for its great keeping ability
(although they rarely last more than a
few weeks on our shelves!).

Cortland • Mid-September
The Cortland varietal, a cross between a
Ben Davis and McIntosh, bears deep
red, fine grained fruit that are crisp,
tended, and slightly tart. They are perfect
for adding to salads, for they do not
brown when sliced, or for pies & sauces.

Gala • Mid-September
The ideal snacker in our opinion! These sweet, crisp beauties have a tender white flesh and are the perfect petite size for a packed lunch.

Jonagold • Mid-September
The Jonagold varietal bears very
attractive, medium greenish-yellow fruit
with a red-orange blush. This cross
between a Golden Delicious and
Jonathan is noted for having crisp, juicy
flesh with a sweet, fragrant flavor.

Greening • Mid-September
Likening itself to a Granny Smith, the
Greening bears juicy, crisp, tart fleshed
apples with amazing storage ability that
are great for pies & sauces.

Macoun • Mid-September
The Macoun, a cross of the McIntosh
and Jersey Black varietals, produces
very dark red, aromatic, richly flavored,
sweet-tart fruit that many prefer for
baking, but are just as enjoyable to eat.

Empire • Mid-September
This cross between a McIntosh and Red
Delicious gets its moniker from its original
birthplace, the Empire State, New York.
Small to medium, bright red fruit have juicy,
fine-grained flesh that make the Empire
excellent for both cooking and eating.

Golden Delicious • Late September
The Golden Delicious is one of the few
dessert apples that keeps its flavor in
storage, getting sweeter with age. Many
enjoy them for eating, in a sauce blend, or
even for baking.

Red Delicious • Late September
Another traditional variety, the Red
Delicious, bears medium to large matte red
fruit with crisp, sweet, juicy flesh. This
classic apple does well when stored for up
to two months and is preferred for eating
and savory baking.

Not the prettiest apple in our orchard, but what the Keepsake lacks in aesthetics, it makes up for in flavor! As parent of the Honeycrisp, and a cross of the Northern Spy & Malinda varietals, the Keepsake is hard, crisp, and sugary-sweet. True to its name, the Keepsake will keep into early winter, and is much loved as a eating, baking, and sauce apple.

York • Late September

The York apple is most easily identified by its lop-sided shape, with deep red fruit and green-yellow streaks. Their flesh is tart to sweet, crisp, and juicy and best suited for baking and preserving.

Ida Red • Late September

First developed by the University of Idaho in
1942, the Idared is a cross between Jonathan
and Wagener varietals. The fruit are quite
tart, white fleshed, firm, and most used in
baking and sauce.

Jonathan • Early October

A relative to many varieties in our orchard,
the Jonathan varietal produces fruit that are
firm when first harvested with a tart-sweet,
almost spicy flavor.

Cox Orange Pippen • Early October
The Cox Orange Pippen is one of our old
school varieties beloved by many longtime
Windy Brow customers. Bearing fruit that
are round and squat, with orange-red skin
and heavy patches of brown russet, this
variety has spicy, tart, yellow flesh and are
enjoyed for baking as well as eating.

Northern Spy • Early October
Known strictly as a Spy to its many fans,
this varietal produces large, deep red fruit
with patches of yellow and green. Their
flesh is crisp, tart-sweet, fine-grained, and
quite juicy when fully ripe.

Melrose • Early October

Best enjoyed when first picked, the Melrose apple has sweet to tart, firm, crisp flesh, that is enjoyed as an eating apple, and often supplemented for the Winesap when baking.

Fortune • Early October

Easily the largest apple in our orchard, the fruit of the Fortune often weigh in over

1.5lbs each! Their flesh is mildly tart and juicy, often used in baking because of their size, but also enjoyed as an eating apple.

Suncrisp • Early October
As indicated by their name, the Suncrisp is a crunchy, sweet variety with yellow, thin skin and juicy flesh. They are best enjoyed for snacking and excellent paired with caramel!

A

Mutsu • Mid-October

Known as a Mutsu in its native Japan, and as a Crispin in the US, this varietal looks like a large greener version of one of its parents, the Golden Delicious, and has a similar sweet as honey flavor. The fruit are truly dual purpose and have many uses in baking, savory cooking, and snaking.

Baldwin • Mid-October
The Baldwin was once considered the best known American apple before the McIntosh and Delicious. The fruit is large and splotchy red with a mildly sweet, crispy flesh that is best utilized in baking.

Stayman Winesap • Mid-October
These tart, juicy fruited apples have a
flavor almost like wine. They are great
when eaten fresh, or used for baking and
sauce.

Fuji • Mid-October

This lovely apple is one of our more attractive modern varieties. The fruit is crisp and juicy throughout their harvest and maintain a sweet, refreshing flavor.

Cameo • Late October

The Cameo is a bright red striped variety, with crisp, juicy flesh and a sweet-tart flavor. They are a great eating apple, and the perfect addition to salad, sauce or a pie.

Enterprise • Late October

Glossy, red fruit fill out our Enterprise trees
late in our season and provide a crisp,
juicy fruit often used in baking which takes
advantage of their tart-sweet flavor.

P

Fuji • Mid-October

This lovely apple is one of our more attractive modern varieties. The fruit is crisp and juicy throughout their harvest and maintain a sweet, refreshing flavor.

Cameo • Late October

The Cameo is a bright red striped variety, with crisp, juicy flesh and a sweet-tart flavor. They are a great eating apple, and the perfect addition to salad, sauce or a pie.

Enterprise • Late October

Glossy, red fruit fill out our Enterprise trees
late in our season and provide a crisp,
juicy fruit often used in baking which takes
advantage of their tart-sweet flavor.

Rome • Late October

The Rome varietal is one of our heirloom apples that is best suited for baking and cooking because of their mild flavor and ability to retain shape when cooked.

Goldrush • Late October

A great late season apple, the Goldrush exhibits flavor similar to the Golden
Delicious, with a bit more acidity and sweetness. They are mainly consumed fresh, however, can be used in sauces with little need for additional sugar.

Granny Smith • Late October

Another great keeping apple, the Granny
Smith produces hard, tart fruit that are
preferred for baking, sauces, and savory
cooking.

Pink Lady • Late October

A great finish to a perfect season, the Pink
Lady varietal bears fruit that are juicy, crisp,
tart-sweet, and smooth-grained. Because
of their late season ripening, they will keep
in cold storage well into the winter months,
and make for a great snaking apple.