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## Alphabetical List of American Apple Varieties and Characteristics



**Ambrosia**

- Sweet, crisp, aromatic flavour reminiscent of pear and low acidity.
- Mostly red colouration, with yellow patches.
- Flesh is cream-coloured, firm meat
- Medium to large in size
- Developed in British Columbia in the early 1990s.
- Believed to be a cross of a Jonagold and Golden Delicious.
- Ripens mid to late season



**Ashmead Kernal**

- A small heirloom apple, covered with a thick russet, often found in Virginia, originated in England around 1700 and was brought to the United States much later.
- Very sweet and acidic
- Ripens from late September into October



**Arkansas Black**

- A medium to large apple
- dark purple to almost black
- Very, very hard texture and an excellent keeper.
- Almost too hard-textured at harvest. Best after some storage time.
- Great for baking; and terrible for applesauce
- A Winesap type.
- Late season



**Baldwin**

- good quality large red apple
- An old variety, subject to cold injury in the winter
- late mid-season
- medium sweet



**Blushing Golden**

- Medium-sized waxy coated modern yellow apple with a pink blush
- Jonathan/Golden Delicious cross.
- Firm flesh with flavor like Golden Delicious, but tarter.
- Keeps well
- Late season



**Brae Burn**

- Rich red color with white flesh
- Sweet
- Best for eating
- Late season



**Cameo**

- A large, round sub-acid apple with red blush stripe over yellow.
- Late ripening



**Cortland**

- A Ben Davis/McIntosh cross
- large flat, dull red apple with a purple hue and soft, white flesh
- Less aromatic than McIntosh
- Good keeper.

- Very good in salads.
- Mid season



**Cox's Orange Pippin**

- Popular in English markets.
- Medium sized, golden yellow skin, with brownish orange
- often russeted.
- Flesh tender, crisp, semi-tart
- early



**Crispin/Mutsu \***

- Light green to yellowish white
- Sweet, rich, full flavor
- Firm, dense texture
- Best for: eating fresh
- Mid - late season



**Empire\***

- A McIntosh type apple
- Long shelf life
- Aromatic and crisp with creamy white juicy flesh.
- Best for: eating fresh
- Early - Mid season



**Enterprise**

- Large, red apple
- Disease resistant
- Ripens 3 weeks after red delicious
- Stores well, flavor improves in storage



**Fuji**

- Very sweet, aromatic flavor
- Yellow-green with red highlights
- Originated in Japan.
- Best for: eating, salads, **best applesauce apple**
- Late season



### **Gala**

- Developed in New Zealand.
- Sweet, aromatic flavor
- Best for: eating, salad, **best applesauce apple**
- medium to smaller in size with a distinctive red and yellow striped heart-shaped appearance.
- Early to mid season



### **Ginger Gold**

- Very slow to turn brown, so it's a great choice for apple slices.
- Best for: eating, sauce, salad



### **Golden Delicious**

- Firm white flesh which retains its shape
- Rich mild flavor when baked or cooked.
- Tender skin
- Stays white longer when cut;
- Best for: salads, blend in applesauce
- Early season



### **Grimes Golden**

- Firm white flesh which retains its shape
- Rich mild flavor when baked or cooked.
- Tender skin, with a "grimy mottled surface"; (but there IS also Mr. Thomas Grimes, who developed the variety, see [Wikipedia](#))
- Stays white longer when cut;
- Best for: salads, blend in applesauce
- Early season



### **Granny Smith**

- Very tart
- Bright green appearance, crisp bite and tart apple flavor.
- Best for: people who like tart apples rather than sweet ones :-)
- Mid to late season
- Not good for applesauce unless you add sugar (or like a very tart applesauce)



### **Gravenstein**

- Greenish-yellow with a lumpy appearance
- A good, all-purpose apple,
- Good for applesauce and pies.

### **Hokuto**

- A Mutsu/Fuji cross
- crisp texture of Fuji,
- large size and shape of Mutsu,
- sweet flavors
- late mid-season



### **Honeycrisp**

- Introduced in Minnesota
- Very sweet and aromatic
- Great for juice, as it is a very juicy apple
- Best for: Eating, pies, baking
- Mid season



### **Jazz**

- Cross between Royal Gala and Braeburn, developed in Australia
- Very sweet, more flavor than Gala
- Very good fresh eating and applesauce, apple butter
- A "Club" variety, meaning licensed with limited commercial growing, first appeared on the shelves in 2004.

- late ripening



### **Jonathan**

- One of the first red apples of the fall
- Sweet-tart taste with firm texture
- Light red stripes over yellow or deep red
- Best for: eating and cooking
- Early season

### **Jonalicious**

- Flavor like Jonathan but a little less tart and darker red skin.
- Larger, crisper, and juicier than Jonathan, and a better keeper.
- Slightly sour/acid balance.
- early midseason



### **Jonamac**

- A medium-sized Jonathan/McIntosh cross
- Sour flavored, aromatic and tender fleshed like McIntosh.
- Early season, a few days prior to McIntosh.
- Poor keeper.



### **Jonagold \***

- A cross of Jonathan and Golden Delicious.
- Best for: eating, sauce, pies, salad, baking
- Mid season

### **Jubilee**

- Best for: eating, sauce, pies, salad
- Mid season



**Keepsake**

- Best for: baking, sauces or eating raw.
- Small apple with a red outer skin and a cream colored fine textured flesh.
- very sweet flavor with a high sugar content



**Liberty**

- A highly disease-resistant introduction from Geneva New York.
- Liberty has superior dessert quality, similar to one of its parents, Macoun
- Best for: eating, sauce, salad
- flavor improves in storage
- late season



**Macoun**

- Named after a famous fruit grower in Canada
- Best for: eating, sauce, salad
- Very good, sweet, all-around apple



**McIntosh \***

- Popular in America since 1811
- Best for: eating, sauce, salad, good as part of a blend for applesauce
- Sweet, mild flavor



**Melrose**

- The official apple of Ohio
- Similar to a Jonathan but sweeter.
- Good for pies: the slices hold together in pies
- Keeps well



**Mutsu**

- Lousy name, but a great apple
- It is sweet and crisp
- A lot like a Golden Delicious
- Best for eating fresh and it makes a great applesauce



**Northern Spy**

- Large, high quality fruit
- Good for storage
- Mid-late season



**PaulaRed**

- A tart apple with light to creamy flesh.
- Good for eating, in pies and sauces.



**Pink Lady**

- Rich red/pink color with white flesh
- Very sweet and crisp
- Best for eating and **makes a naturally sweet, smooth applesauce** and it is good in salads and pies.
- A cross between a Golden Delicious and a Lady William.
- Late season



**Red Delicious**

- WAS the most popular apple variety in the world! for December ades (now being replaced by Fuji and Gala)
- Best for: eating, salad, very good as a base apple for applesauce
- Thin bright red skin with a mildly flavored fine-grained white flesh.
- Bruises easily and does not keep well.
- Early to mid season



- There are many, many varieties of red delicious, so there is a range of properties. Not all red delicious are the same!



**Rome**

- Best for: baking and cooking - but not applesauce - not sweet enough, and it has a fairly bland flavor
- Very smooth red apple with a slightly juicy flesh.
- Very hard flesh
- Mid to late season



**Shizuka**

- A sister to Mutsu developed in Japan, with milder flavor.
- Mid season.



**Spartan**

- A cross between the McIntosh and Pippin apples.
- Good all-purpose apple.
- medium size and has a bright red blush, but can have background patches of greens and yellows.



**Stayman or Stayman-Winesap**

- Juicy, cream-colored to yellowish flesh with a tart wine-like flavor. (often also called winesap)
- Good storing apple, bruise resistant, dull red coat.
- Best for: Cooking, pies and cider



**Suncrip**

- A hard tart, long keeping apple.
- Red over orange color; Golden Delicious-type

- Ripens late in the season
- Best for: Baking, storing



**Sundance**

- Sweet, tart yellow apple with reddish highlights
- Late season
- Good for eating frssh, applesauce



**SweeTango**

- Similar to Honeycrisp
- Ripens mid August - September
- Developed at University of Minnesota
- Tightly licensed



**Winesapp**

- Rich red color with white flesh
- Crisp texture and juicy
- Best for cooking



**Yates**

- Mid to late season
- Rich red color with white flesh
- Sweet
- Best for eating
- Late season
- Small



**YorkYork**

- Crisp and flavorful
- "lop-sided" shape
- Deep red with green streaks
- Best for eating. holds texture during cooking and freezing

Images from the U.S. Apple Association (mostly)!