



CHARLIE'S PRODUCE
CULTIVATING FRESH

2026 Stone Fruit Catalog

* Availability Subject to Change

Apricot

Apricots are characterized by soft, velvet-like skin and sweet and juicy flavor. Due to their versatility, they're a summer staple.



*organic available



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Black Velvet Apricot

A Black Velvet apricot is like nothing you've ever tasted. These have the perfect harmony of tanginess and sweetness with an intense juicy flavor. They have a dark red, nearly black skin, with a bright yellow flesh.



APR

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JUN

JULY

AUG

SEP

OCT

NOV



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Red Velvet Apricot

Red Velvet Apricots have a smooth red outside with a bright yellow flesh. They have a tropical blend of sweet and tangy - a well-rounded pick you won't want to miss!



APR

MAY

JUN

JULY

AUG

SEP

OCT

NOV



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Tomcot

Tomcots are a large apricot variety. The orange fruit has a firm, sweet flesh. Tomcots have a slightly tart, old-time apricot flavor. Originated in Prosser, WA!

APR

MAY

JUN

JULY

AUG

SEP

OCT

NOV



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Red Cherry

Red cherries have a traditional heart shape with a red-to-maroon outer skin. Their sweet and tangy flavor is complimented by a juicy interior and snappy crunch, making them a favorite cherry. Varieties may include: Bing, Benton, Black Pearl, Chelan, Coral, Lapin, Santana, Skeena and Sweetheart.



*organic available



Available in our Yumi brand!
WA & OR Grown*



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Rainier Cherry

A Rainier cherry is a mix between golden yellow and red blush. They have a crisp outside with a delicate, super sweet inside. These cherries have some of the highest sugar levels of sweet cherries.

- APR
- MAY
- JUN**
- JULY**
- AUG**
- SEP
- OCT
- NOV



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Available in our Yumi brand!
WA Grown*



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Honey Haven Nectarine

Honey Haven nectarines are a large variety with a very firm, yellow colored flesh and beautiful red skin. Despite their name, Honey Havens carry an acidic-sweet flavor, giving them a slightly tart finish.

APR

MAY

JUN

JULY

AUG

SEP

OCT

NOV



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Nectapie

Nectapies are the newest variety of trending flat peaches and nectarines. This nectarine has a rich, succulent yellow flesh. They have a complex, balanced flavor of sugar and acid.

APR

MAY

JUN

JULY

AUG

SEP

OCT

NOV



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White Nectarine

White nectarines are like white peaches, but without the fuzz. They are very low in acid which makes their natural sweetness more prominent.



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Yellow Nectarine

The yellow nectarine is closely related to the peach, with the biggest difference being smooth skin. It is an excellent source of potassium and other minerals without harmful cholesterol.



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Country Sweet Peach

The Country Sweet peach is a yellow-fleshed clingstone peach with a sweet, low-acid flavor. The fruit has large size and high color with beautiful tones of red and yellow.

APR

MAY

JUN

JULY

AUG

SEP

OCT

NOV



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CULTIVATING FRESH

Diamond Princess Peach

The Diamond Princess peach is a real gem. This is a classic freestone peach with full pink to red skin and outstanding flavor. This variety of peach has a firm texture that almost melts in your mouth - it's a premium pick!

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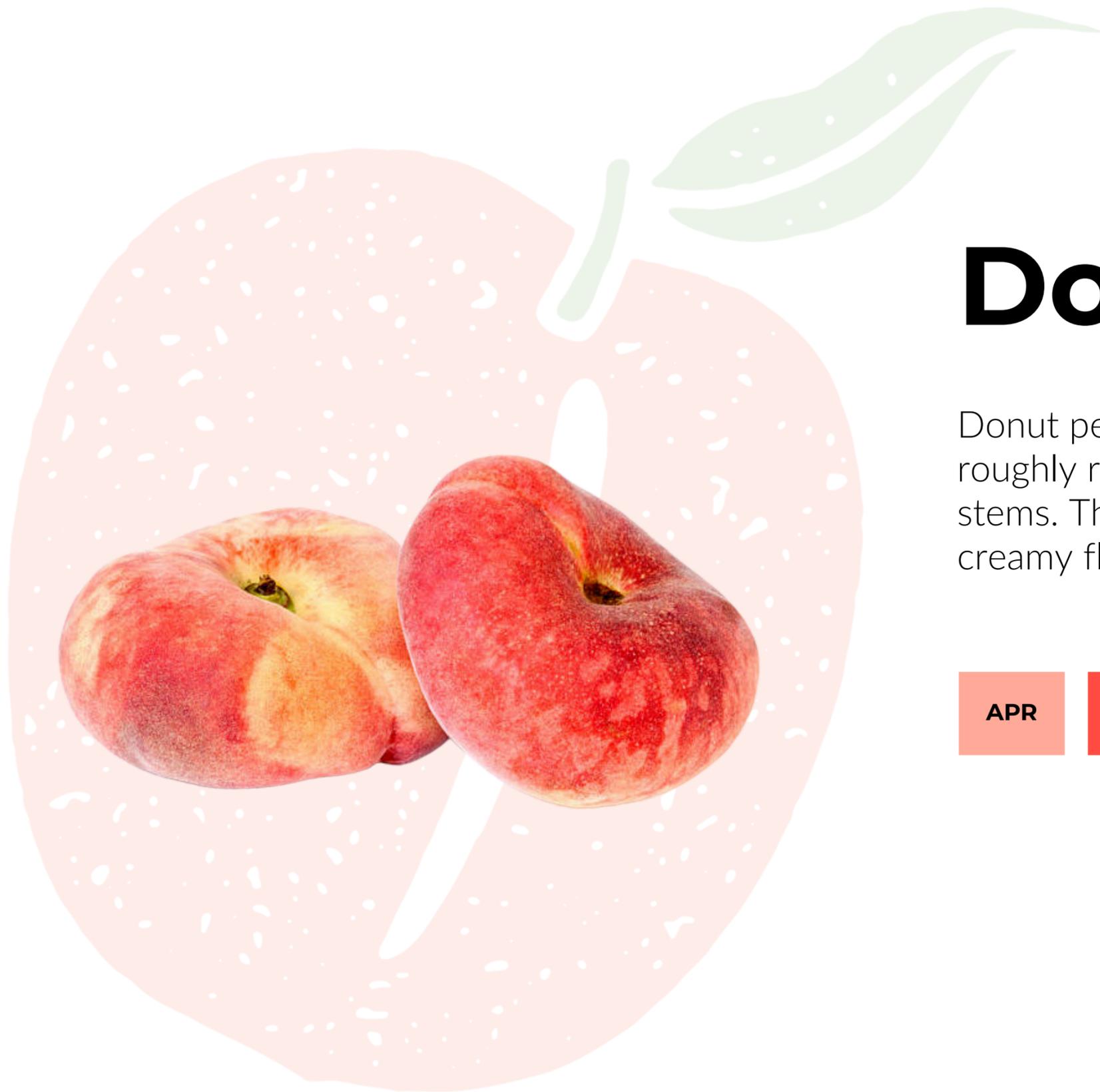
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Donut Peach

Donut peaches are distinguished by their shape, which is roughly rounded and squat with a dimple center at the fruit's stems. The fruit's skin is velvet like with a sweet, juicy and creamy flesh.

APR

MAY

JUN

JULY

AUG

SEP

OCT

NOV



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PRODUCE**
CULTIVATING FRESH



Elberta Peach

A large peach variety best known for canning. It is a freestone peach with a small pit-to-fruit ratio. The Elberta peach has a juicy, yellow flesh with a yellow, lightly blushed skin.



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Elegant Lady Peach

The Elegant Lady peach was appropriately named for its elegant balance of sugar and acid. A large and very firm fruit, the Elegant Lady is a yellow-fleshed freestone peach that's a classic must-try!

APR

MAY

JUN

JULY

AUG

SEP

OCT

NOV



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PRODUCE**
CULTIVATING FRESH



O'Henry Peach

O'Henry peaches are an eye-catching variety, taking on a nearly entirely red color when ripe. They have less fuzz than regular peaches, and their sweetness boasts hints of vanilla. The flavor and crunchy texture make for an excellent eating experience.

APR

MAY

JUN

JULY

AUG

SEP

OCT

NOV



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Rich Lady Peach

Rich Lady peaches are semi-freestone peaches, rich in both color and flavor. This large variety has a dark red skin with firm yellow flesh and juicy interior.



Peacharine

A Peacharine is half peach and half nectarine. They are the same size as a peach as well as the same flavor. They have less fuzz on their skin as it resembles more of a nectarine.

APR

MAY

JUN

JULY

AUG

SEP

OCT

NOV



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PRODUCE**
CULTIVATING FRESH

Yellow Peach

This peach is classified as a traditional true yellow peach, it exudes a classic peach flavor, balancing sugar and acid for a well-rounded flavor. These are great for eating fresh, in salads, or grilled!

APR

MAY

JUN

JULY

AUG

SEP

OCT

NOV



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White Peach

White flesh peaches are very low in acid, giving them a prominent natural sweetness. These can be enjoyed while they're still firm and crisp, or let them sit out for a day or two and they will turn soft and extra juicy.



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Zee Lady Peach

The Zee Lady is a beautiful medium-sized peach, with a vibrant red blush dusted over a warm golden skin. A freestone variety, the Zee Lady's juicy flesh is as great for baking as it is eating out of hand. Zee Lady Peaches keep great in the freezer so they can be enjoyed year-round.

APR

MAY

JUN

JULY

AUG

SEP

OCT

NOV



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PRODUCE**
CULTIVATING FRESH



Black Plum

The black plum is associated with many nutritional benefits. They have a very dark red to black exterior with a yellow flesh. They're very sweet while still being nutrient-rich.



APR

MAY

JUN

JULY

AUG

SEP

OCT

NOV



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Friar Plum

Friar plums have deep, black skin and crisp, sweet amber flesh. The skin is semi-sweet and they're great to eat out of hand - or try them sliced in a summery stone fruit Caprese salad!



APR

MAY

JUN

JULY

AUG

SEP

OCT

NOV



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Red Plum

A Red Plum is a larger variety with crisp yellow flesh, with red skin shades that range in brightness. They have a sweet flavor with mild acidity levels, making for a slightly tart bite.



APR

MAY

JUN

JULY

AUG

SEP

OCT

NOV



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Pluot

A pluot is a hybrid fruit split between a plum and an apricot. There are many different types of pluots, some being half plum and half apricot, while others being mostly plum. They are a very sweet and juicy piece of fruit. They range from black to red skin, with magenta flesh.

APR

MAY

JUN

JULY

AUG

SEP

OCT

NOV



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CULTIVATING FRESH

Dapple Dandy Pluot

The Dapple Dandy pluot is a very distinctive pluot that is larger in size with a red-green skin that turns maroon-yellow. This fruit has a red and white flesh when ripe with a distinct plum/apricot flavor.



APR

MAY

JUN

JULY

AUG

SEP

OCT

NOV



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Emerald Gem Pluot

Coming in hot with a 20 brix, the Emerald Gem pluot is one of the sweetest! This clingstone pluot is known for its crunchy and juicy bite.



APR

MAY

JUN

JULY

AUG

SEP

OCT

NOV



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Flavor Grenade Pluot

A Flavor Grenade has been a staple variety within the pluot family. They have a crisp and refreshing flavor with hints of plum, apple and pineapple.



APR

MAY

JUN

JULY

AUG

SEP

OCT

NOV



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PRODUCE**
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Flavor King Pluot

Unique plum-apricot hybrid with sensational bouquet and sweet, spicy flavor. Reddish-purple skin, crimson flesh. Smooth-skinned like a plum, the pluot is sturdy and durable with luscious flavor.



APR

MAY

JUN

JULY

AUG

SEP

OCT

NOV



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PRODUCE**
CULTIVATING FRESH



Honey Punch Pluot

The Honey Punch pluot has a deep red, speckled skin. They have a juicy, golden honey flesh with red streaking in between. They are on the larger side of pluots with a very sweet, succulent flavor.

APR

MAY

JUN

JULY

AUG

SEP

OCT

NOV



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PRODUCE**
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Plumogranate

Plumogranates are one of the most notable pluot varieties. It's a cross between a black pluot, berries and pomegranates. They are a delicious treat packed with healthy disease-fighting antioxidants.



APR

MAY

JUN

JULY

AUG

SEP

OCT

NOV



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PRODUCE**
CULTIVATING FRESH

Red Pluot

Red Pluots have a bold yet tangy sweetness. The outside color may range in a red color with the inside going from dark red to magenta. Some pluots will have red rims fading into bright yellow.



APR

MAY

JUN

JULY

AUG

SEP

OCT

NOV



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PRODUCE**
CULTIVATING FRESH

Yellow-Green Pluot

Yellow-green pluots have a very tropical juicy flavor. They may vary in color with a green and red blush outside that can turn completely yellow. The flesh inside may range from a pink blush to pale yellow.



APR

MAY

JUN

JULY

AUG

SEP

OCT

NOV



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PRODUCE**
CULTIVATING FRESH



Flavorosa Pluot

Flavorosas are medium-sized pluots with beautiful dark purple skin and deep red flesh. At 16 brix, they've got a concentrated, juicy sweetness.

- APR
- MAY
- JUN**
- JULY
- AUG
- SEP
- OCT
- NOV



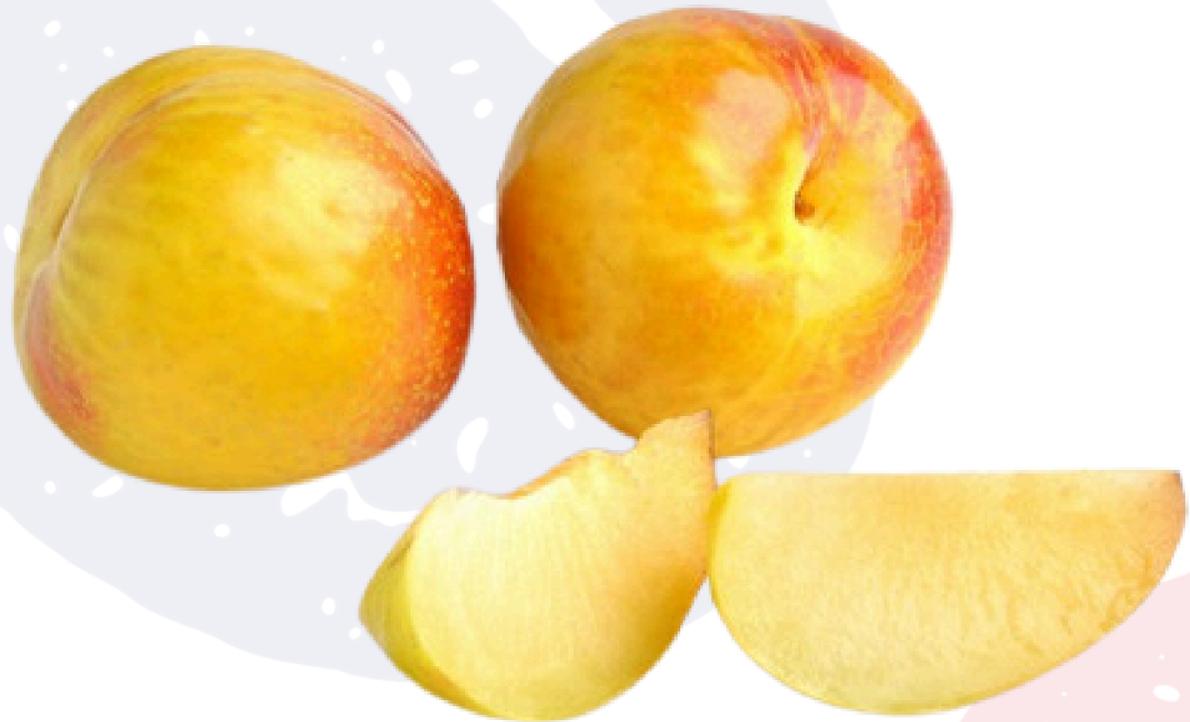
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CULTIVATING FRESH

Mango Tango Pluots

Mango Tango pluots are typically 75/25 plum and apricot with golden-red skin and bright yellow flesh. They're small to medium with a moderate sweetness with a mild, tropical plum taste.



APR

MAY

JUN

JULY

AUG

SEP

OCT

NOV



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Italian Prunes

Italian Prune Plums are a small to medium-sized varietal with an oval shape. They're mild and fruity when eaten raw, but rich and sugary-sweet when cooked. They're covered in a powdery, white-blue bloom that acts as a natural barrier from bacteria, insects and moisture loss. You know the fruit is fresh if it has the bloom coating.



APR

MAY

JUN

JULY

AUG

SEP

OCT

NOV



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PRODUCE**
CULTIVATING FRESH



YUMI CHERRIES



Charlie's signature brand, Yumi, introduced Northwest Red & Rainier Cherries to the family in the summer of 2023.

Yumi translates to abundant beauty, backed by product that celebrates unique flavor and color. The brand has become a trusted name representing fresh, high-quality, premium fruit grown and packed by the best growers in the PNW region.

Cool nights and long, warm days make Eastern WA the prime growing region for cherries. These sweet and crisp cherries are only here for a short time, so make sure to get them in peak season!

GUNKEL ORCHARDS



Gunkel Orchards is a Fourth-Generation family farm located 100 miles east of Portland in an exceptionally unique growing climate.

Maryhill Premium Brand Fruit is grown and produced by Gunkel Orchards, founded in 1936 by Daniel Gunkel - with grandsons Dan and Ron now operating the small family orchard. Gunkel sets itself apart from other producers by its product quality, which is achieved by growing and shipping the most mature fruit possible. The small farm has expanded operations throughout the generations. Since its establishment they've continued stone fruit production, focusing on sustainably harvesting and packing hand-picked tree-ripe fruit for market at peak freshness.

PEACHES

NECTARINES



CHERRIES

APRICOTS

MARYHILL, WA



LATERAL ROOTS FARM

Lateral Roots Farm is one of our top PNW stone fruit producers and is **Home of the Pence Peaches!** With their family-owned farm nestled in the Yakima Valley, the Perrault family has been farming for five generations.

While harvesting, all their fruit is put into padded buckets. After, while still in the field, the fruit is then packed into boxes for customers. This process allows for more tree ripening time—producing a more mature, juicier, tastier fruit.



Lateral Roots Farm and the Perrault Family place heavy importance on traceability and sustainability on their farm, making sure that every part of the cultivation process is tracked from start to finish. Also, the farm is Global GAP certified, putting an emphasis on food safety.



PENCE PEACHES

TOMCOTS

NECTARINES

APRICOTS

FRIAR PLUMS

RAINIER CHERRIES

MOUNTAINLAND



Mountainland Apples is a grower-owned cooperative known for producing some of the freshest, best-tasting fruit in the Intermountain West. While the co-op began in Utah, its thriving operations in Caldwell, Idaho benefit from a slightly longer growing season that allows farmers to cultivate an expanded range of premium varieties. Many of these growers represent generations of family farming, carrying forward a deep commitment to quality and stewardship.

Their peaches, nectarines, apricots, and apples are often picked, packed, and delivered to local stores within 24 hours, ensuring unmatched flavor and freshness. Most of the fruit is sold right in Idaho and neighboring regions, keeping revenue in local communities and reducing transportation miles. When consumers choose Mountainland fruit, they're supporting Idaho growers, local employees, and a sustainable regional food system.



PEACHES

APPLES

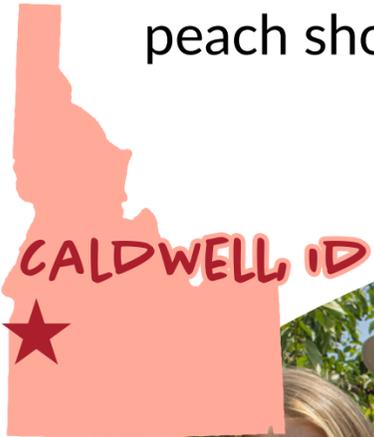
NECTARINES

APRICOTS



SYMMS FRUIT RANCH

R.A. Symms arrived in Idaho's Sunny Slope in 1914 with a simple conviction: great fruit begins with nature, not shortcuts. What started as eight acres of young trees overlooking the Snake River has grown into a 5,000-acre, fourth-generation ranch devoted to producing some of the finest stone fruit in the Northwest. Symms is best known for its peaches - tree-ripened, bursting with juice, and harvested at peak flavor so every bite overwhelms the senses the way a real peach should.



CALDWELL, ID



That same commitment to sun, soil, and honest ripening extends to their cherries, apricots, nectarines, plums, prune plums, and pluots, all grown and packed on the ranch using cutting-edge handling and strict cold-chain management to preserve unmatched freshness. With each variety, Symms pairs a unique Idaho micro-climate with generations of expertise to deliver fruit that's firm, flavorful, and naturally sweet. More than a century later, every piece of fruit still reflects the legacy R.A. Symms planted on Sunny Slope.

PEACHES

NECTARINES

CHERRIES

APRICOTS

PLUOTS

VALICOFF FAMILY FARMS



Valicoff Fruit Company has been rooted in the Yakima Valley since 1921, with three generations dedicated to growing fruit that reflects the richness of their land. Today, Rob Valicoff continues that legacy through Valicoff Family Farms, a direct-to-customer program that brings people closer to the orchards where their fruit is grown. While the farm offers apples and pears, its signature is its summer stone fruit - tree-ripened cherries, apricots, peaches, and nectarines harvested at peak maturity and delivered fresh to convenient pickup sites across the Pacific Northwest. Rob's commitment to quality means fruit is never sold under - or overripe - and customers receive it just days after harvest in the natural shapes and sizes it comes off the tree. This direct-from-the-farm approach keeps prices accessible, supports healthy living, and strengthens the connection between families and the Yakima Valley orchards that feed them.



PEACHES

NECTARINES

APRICOTS

CHERRIES

PLUMS

WAPATO, WA

