



The Varieties

# UNIQUE VARIETIES

BLOOD ORANGES

KUMQUATS

AND MORE • •

**Moro Blood Orange**  
(C. sinensis 'Moro')  
C-35 rootstock

DEEP RED FLESH  
- hint of sweetness, flesh is red when ripe

Ripens: Dec—Feb (may need time for better color & flavor)  
Frost tolerant

**Sweet Merlot Blood Orange**  
(C. sinensis 'Boukhobza')  
C-35 rootstock

Maltase Blood Orange  
TYE-DIE FLESH COLORING  
- sweeter, juicier & fuller flavored, ripens in a mild climate

Ripens: Jan—Mar  
Frost tolerant

**Meiwa Kumquat**  
(Fortunella crassifolia)  
Carrizo rootstock

- smaller fruit with fewer seeds, size of cherry

Ripens: almost year-round  
Cold tolerant (goes semi-dormant in winter)

**The "California" Kumquat**  
(Fortunella margarita)  
C-35 rootstock

Nagami Kumquat  
- traditional kumquat in CA, open growth habit

Ripens: almost year-round—mostly in Dec to early spring  
Cold hardy (semi-dormant in winter)

**Fukushu Kumquat**  
(Fortunella obovata)  
C-35 rootstock

SWEETER / JUICY - fuller growth habit with dark green foliage, larger fruit

Ripens: almost year-round—mostly in Dec to early spring  
Cold hardy

**Calamansi**  
(C. limon 'Calamondin')  
C-35 rootstock  
**& Variegated Calamansi**  
(C. limon 'Cal. Variegata')  
Carrizo rootstock

Filipino Kumquat—TART  
- small fruit with few seeds, popular in Filipino cooking.  
Variegated variety: leaves and young fruit are striped

Ripens: almost year-round—mostly in Dec to early spring  
Cold resistant

**Yuzu**  
(C. junos)  
C-35 rootstock

Also know as Kansu Orange  
CITRUS OILS  
- popular in Japanese cooking

Ripens: Oct—Dec (can be used green as early as Sept)  
Frost hardy

**Vantine Pummelo**  
(C. maxima 'Valentine')  
C-35 rootstock

SWEET  
- flesh is shaped like a heart, seedless

Ripens: Jan—Mar  
Cold hardy

**White Grapefruit/Pummelo Hybrid**  
(C. x paradisi 'Oroblanco')  
C-35 rootstock

SWEET  
- ripens in mild climates, sweeter than most grapefruit

Ripens: Nov—Feb (holds on tree well)  
Frost tolerant

**Buddha's Hand Citron**  
(C. medica var. sarcodactylis)  
C-35 rootstock

Fingered Citron  
- no flesh, used for its rind & oils

Ripens: Nov—Jan (holds year-round)  
Frost sensitive

**Australian Finger Lime**  
(Microcirrus australasicus)  
C-35 rootstock

Bush form ONLY  
- known as citrus caviar, does have thorns

Ripens: Feb to Apr (turns almost black when ripe)  
Frost tolerant at maturity



# CITRUS



## Variety List

2026

Modesto, CA



### The Varieties

# TART & TANGY

## LIMES

<b>Mexican (Key) Lime</b> ( <i>C. aurantifolia</i> ) C-35 rootstock	Also known as West Indian Lime or Bartender's Lime. TART - best for cooking, flavor changes with environment	Ripens: Oct—Dec (fruit will drop) - yellow when ripe Frost Sensitive
<b>Bearss Lime</b> ( <i>C. latifolia</i> ) C-35 rootstock	Also known as Tahitian or Persian Lime TART/JUICY - for fresh juicing / seedless, thornless	Ripens :Oct—Dec (fruit will drop) - yellow when ripe Frost Tender
<b>Indian Sweet Lime</b> ( <i>C. limettioides</i> ) C-35 rootstock	Also known as Portuguese or Palestine Sweet Lime TART/SWEET - juicy, medium sized fruit (with seeds), low acid, changes with environment	Ripens: Nov—Mar—pale green to yellow when ripe Frost Sensitive
<b>Makrut (Kaffir) Lime</b> ( <i>C. hystrix</i> ) C-35 rootstock	TART / FOR LEAVES - used in Thai & lao cuisine , can also use rind.	Ripens: late winter to spring Frost sensitive
<b>Eureka Lemon</b> ( <i>C. limon</i> 'Allen Eureka') C-35 rootstock	TART - for fresh fruit—great for garnish, decorating, and juicing	Ripens: late spring—summer Frost sensitive
<b>Pink Lemonade Lemon</b> ( <i>C. limon</i> 'Pink Variegated Eureka') C-35 rootstock	TART - hint of sweetness, flesh & juice are tinged pink, foliage & young fruit are striped.	Ripens: late spring—summer Frost sensitive
<b>Italian Heritage Lemon</b> ( <i>C. limon</i> 'Santa Teresa') C-35 rootstock	TART/CREAMY - used for making limoncello, full bodied juice, bronzy new foliage	Ripens: early spring—early summer Frost sensitive
<b>Meyer Lemon</b> ( <i>C. limon</i> 'Improvede Meyer') Certified cutting grown	TART TO SWEET - natural cross between a sour acid mandarin & lemon, tons of juice, and heavy producer	Ripens: Oct—June (holds fruit almost year round) Frost tolerant
<b>New Zealand Lemonade Lemon</b> ( <i>C. limettioides</i> Tanaka)	SWEET / LOW ACID - tastes like lemonade, blooms & fruits at the same time	Ripens: Jan—Apr Frost sensitive

For more information go to: <https://www.generationgrowers.com/>



### The Varieties

# SWEET & SASSY

## MANDARINS / TANGERINES

<b>Seedless Kishu</b> ( <i>C. kinokuni</i> mukakukishu) C-35 rootstock	<b>SWEET/SEEDLESS</b> - produces A LOT of fruit, easy to peel, candy-like sweetness	Ripens: Oct—Feb (holds on tree best) Frost hardy
<b>The "CA" Satsuma</b> ( <i>C. unshiu</i> 'Frost Owari') C-35 rootstock	<b>SWEET</b> - the original satsuma mandarin in CA, easy to peel, fruit can dry out on tree	Ripens: Dec—Feb (holds best on tree) Frost hardy
<b>The "Juicy" Satsuma</b> ( <i>C. limettioides</i> ) C-35 rootstock	<b>SWEET / JUICY</b> - juicer fruit than 'Owari', has a rounder/fuller plant than 'Owari'	Ripens: Oct-Dec (can hold through Feb) Frost hardy
<b>Deep-Colored Satsuma</b> ( <i>C. unshiu</i> 'Dobashi Beni') C-35 rootstock	<b>SWEET / JUICY</b> - dark orange flesh & rind, juicer fruit with sweeter flavor, nice growth habit	Ripens: Nov—Jan (can hold through Feb) Frost hardy
<b>Dekopon Mandrin</b> ( <i>C. reticulata</i> 'Shiranui') C-35 rootstock	<b>SWEET / BIG FRUIT</b> - sweet taste virtually no seeds, also known as Sumo™	Ripens: Dec—Feb (can hold on tree longer) Frost sensitive
<b>Easy to Peel Mandrin</b> ( <i>C. reticulata</i> 'Tango') C-35 rootstock	<b>SWEET</b> - later ripening season, heavy producer, one of varieties in a bag of Halo™ or Cuties™	Ripens: Dec—Mar (holds on tree into the summer) Frost hardy
<b>Gold Nugget Mandrin</b> ( <i>C. reticulata</i> 'Gold Nugget') C-35 rootstock	<b>SWEET / EASY TO PEEL</b> - later ripening season, candy-like sweetness, fruit can be bigger (depending on enviro)	Ripens: Mar—early summer (holds on tree well) Frost hardy
<b>The Juicing Orange</b> ( <i>C. sinensis</i> 'Midnight Valencia') C-35 rootstock	<b>TONS OF JUICE</b> - likes heat for sweeter flavor, juice stores well in fridge	Ripens: Mar—July Frost tolerant
<b>The Juicing Navel Orange</b> ( <i>C. sinensis</i> 'Trovita') C-35 rootstock	<b>JUICY / SEEDY</b> - ripens in mild climates, must drink juice fresh (metallic flavor if refrigerated)	Ripens: Dec—Feb (holds on tree) Frost hardy
<b>The California Navel</b> ( <i>C. sinensis</i> 'Washington Navel') C-35 rootstock	<b>EASY TO PEEL</b> - virtually seedless, been grown in CA for decades	Ripens: Nov—Jan (holds well on tree) Frost hardy
<b>Pink Navel Orange</b> ( <i>C. sinensis</i> 'Cara Cara') C-35 rootstock	<b>SWEET / EASY TO PEEL</b> - low acid, pink flesh	Ripens: Nov—Jan (holds well on tree) Frost hardy