

PERSIMMON VARIETIES FOR 2026

With graceful form, attractive, leathery, dark green leaves that turn yellow to scarlet in the fall, and glowing orange fruit that hangs on long after the leaves have fallen, persimmons may be the most ornamental fruit tree for our climate.

The Asian persimmon (*Diospyros kaki*) varieties commonly grown may be either astringent or non-astringent. Astringent Asian varieties are usually acorn-shaped and must be ripened off the tree, eaten when soft like a tomato with sweet complex flavor. Non-astringent varieties can be eaten when firm, harvested directly off the tree. They usually have a flattened shape.

CARE: Persimmon trees don’t appreciate root disturbance, so be gentle when planting. Give all persimmons full sun and well-drained soil. Like most trees, persimmons require deep, infrequent watering: a slow application of 5-10 gallons to the root zone, about once a week during summer. Persimmons need little pruning, except preliminary training and potentially some heading back to protect branches from breakage in heavy crop years. Be sure to provide for access, because persimmons are harvested by snipping them off the branch. The only persimmon pests are squirrels, birds, and deer. Sprays are unnecessary.

We may have varieties on the #1 (small pot size) fruit tree tables that we do not see in the larger trees, so check that out! This can include the American persimmon, *Diospyros virginiana*.

HARVEST: The persimmon varieties we carry are self fruitful. Fruit production begins about five years after planting. The fruit is borne on the current season’s growth. Heavy crops can break brittle branches so thinning may be necessary. Harvest non-astringent types when they are fully colored and firm. Astringent varieties are not edible until very soft. Fresh persimmons keep for about 2 months in the refrigerator. They may also be frozen or dried.

Varieties Expected for 2026

EARLY	Non-astringent. Early ripening, reliable variety for the PNW. Nearly identical in other respects to Fuyu.
FUYU	Non-astringent. Medium to large, flattened, glossy, reddish-orange fruit. The flesh is light orange, firm, and crunchy with a rich, sweet, mild taste. Great all-purpose.
JIRO	Non-astringent. Large, round, slightly flattened, reddish-orange fruit. Light orange, firm flesh, is mildly crunchy with a rich flavor reminiscent of cantaloupe. Spectacular scarlet fall color. Extremely productive,
HACHIYA	Astringent. Large, flattened, acorn-shaped fruit with orange flesh. Ripe when tender-soft, very good for baking. Vigorous, spreading, ornamental tree with fiery fall color. Ripens in Nov.
SAIJO	Astringent. Sought after for fresh eating, this small but abundant yellowish-orange fruit is lusciously sweet when it’s jelly-soft.
NIKITA’S	Astringent. Very hardy Asian/American persimmon cross bears flattened, oval fruit to 3” across. Flavorful, sweet fruit drops from the tree when fully ripe and soft.

IMPORTANT NOTE: Persimmons break dormancy late in the spring. A young tree may not leaf out until late summer or even fall. If you think your tree may be dead, lightly scrape a branch with your fingernail... if you see green, the tree is alive.

Please be patient!

