CHILLING HOURS FOR STONE AND POME FRUIT

Chilling – the number of hours the temperature reaches between 32-46°F, from November 1 through February 15, is important for bud break and fruit set.

The numbers above represent ranges of chill hours in local areas. Please note that within some areas colder or warmer microclimates exist, such as canyons or hilltops. The milder your area, the lower the chill hour you can use.

For example, if you live in an area with 100-300 chill hours, you may choose a variety requiring only 150 chill hours. You would not have success with a variety requiring 500 hours. In a 100-600 area however, you could choose a variety requiring only 150 hours as well as those up to 600 hours and expect success.