

Rushing Rivers® Pears



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Stemilt pears proudly call the two best pear locales in the world home. The inspiration behind the Rushing Rivers® brand for our pears is the Entiat and Wenatchee River valleys, but the promise behind our flavor-first program for pears goes far beyond the orchard.

Pear Availability Chart

	JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
Bartlett									🍏	🍏	🍏	🍏
Bosc			🍏	🍏					🍏	🍏	🍏	🍏
Concorde									🍏	🍏	🍏	🍏
d'Anjou		🍏	🍏	🍏	🍏	🍏	🍏	🍏		🍏	🍏	🍏
Happi Pear®										🍏		
Red d'Anjou		🍏	🍏	🍏						🍏	🍏	🍏
Starkrimson								🍏	🍏	🍏	🍏	🍏

10 Reasons Why Rushing Rivers® Pears Lead on Flavor

- #1 Locales:** We get to grow pears in river valleys where mountains provide important airflow to ensure a clean and quality crop.
- #2 Growers:** Our pears are grown by families who have been invested in the pear industry for multiple generation. They know how to care for pears.
- #3 Harvest:** We're all about flavor and that means adhering to our own high standards for harvesting pears at the right pressures.
- #4 Cooling:** We utilize hydro and jet coolers to cool summer pears quickly after harvest.
- #5 Storage:** We have 11 controlled atmosphere rooms specifically designed for pears.
- #6 No Anti-Ripening Agents:** We banned these on pears in 2018 because they weren't aiding in a flavor-first experience.
- #7 RipeRite® Program:** Stemilt's pear ripening program was designed by our R&D program and treats the fruit from each ripening run as its own to ensure flavor.
- #8 Ripening Rooms:** We have two ThermalTech Tarpless® ripening rooms on-site for the best pear ripening experience.
- #9 Vented Euro:** The secret weapon to our RipeRite™ ready-to-eat d'Anjou and Red d'Anjou pears is this specially designed carton that helps with even ripening.
- #10 Freshness:** We utilize supply and demand forecasting tools and teams to set pear packing and storage around freshness first.

