PROPAGATION

Rosmarinus Open Cultivar(s)

Rosmarinus officinalis



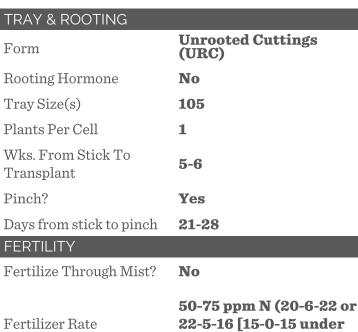
Gorizia, Prostratus, Tuscan Blue



'Tuscan Blue'

TIPS

- Watch for bacterial leaf spot while misting. Reduce mist as soon as possible when cuttings become turgid.
- Herbs are regulated as edible crops in both the USA and Canada. Only apply fungicides, insecticides, and PGRs that are approved for edible crop production in your state/province.



Fertilizer Rate 22-5-16 [15-0-15 under low-light conditions])

EC Range Moderate: (2.0-3.5 mS via SME)

pH Range **5.8-6.2**

TEMPERATURE

Average Soil Temperature **72-78°F (22-26°C)**Average Air Temperature **72-78°F (22-26°C)**

IRRIGATION Level 2: Allow media to dry moderately between thorough waterings

LIGHT Supplemental Yes Benefits From Shade? No

POTENTIAL DISEASES

bacterial leaf spot, downy and powdery mildew

POTENTIAL PESTS

aphids, whitefly

PGR SUGGESTIONS

• None

FINISHING

VERNALIZATION

Rosmarinus Open Cultivar(s)

$Rosmarinus\ of ficinalis$





No	
N/A	
N/A	
PLANTS PER POT	TRANSPLANT TO FINISH (WEEKS)
1-2	5-6
2-3	6-8
3-4	8-9
100-150 ppm N (20-6-22 or 22-5-16 [15-0-15 under low-light conditions])	
Moderate: (2.0-3.5 mS via SME)	
5.8-6.2	
65-75°F (1	.8-24°C)
65-75°F (1	.8-24°C)
	eep media moderately n mild dry cycles
N/A	
Optional	
MT -	
MO	
No	
	N/A PLANTS PER POT 1-2 2-3 3-4 100-150 pp [15-0-15 unconditions] Moderate 5.8-6.2 65-75°F (1 Level 3: Komoist with



Transplant to pinch (days) 14-21

bacterial leaf spot, downy and powdery mildew

POTENTIAL PESTS

aphids, whitefly

PGR SUGGESTIONS

• None



'Prostratus'

TIPS

- Consistently cold and wet conditions is the best way to kill rosemary. Never allow temp to fall below 45°F (7°C).
- Bacterial leaf spot is a particularly tenacious issue with rosemary, scout regularly to avoid outbreaks.
- Herbs are regulated as edible crops in both the USA and Canada. Only apply fungicides, insecticides, and PGRs that are approved for edible crop production in your state/ province.

FEATURES AND BENEFITS

Rosmarinus Open Cultivar(s)

Rosmarinus officinalis



First Year Flowering? N/A

Bloom Time

Grown for foliage

Exposure Full Sun

Hardiness Zone **7-10**

Height **12-24 inches (30-60 cm)**Width **12-24 inches (30-60 cm)**

DESCRIPTION

Together with parsley, sage, and thyme, rosemary is a Scarborough fair mainstay. Rosemary is a major herb in dishes ranging from pasta to focaccia.

CONSUMER APPEAL

- Herbs and edibles are a trendy addition to any garden regardless of gardening experience. Children in particular should be included in the multi-sensory experience of an herb garden. Encourage them to touch, crush, smell, taste, and immerse themselves in the wonderful charm of herbs.
- The potent taste and fragrance of herbs makes them naturally resistant to rabbits, deer, and most herbivorous insects.

GARDEN ATTRIBUTES

- Excellent in cottage gardens, sensory gardens, and fragrance gardens. Herbs are an ideal choice for high traffic areas like walkways or entryways into a residence. Their versatility spreads to containers and even houseplants if properly cared for. Can work equally well inter-mixed other perennials.
- Rosemary is a shrubby perennial making it possible to trim into an unusual hedge or natural wall.
- Prefers rocky well-drained soils. Wet winter soils can be fatal.
- Herbs should not be allowed to flower at any time during their lifecycle. Flowering will alter the desired fragrance profile in addition to making the herb extremely bitter and unpalatable.

COMPANION PLANTS

French tarragon, lemon verbena, lemon balm, mint, basil, oregano, sage, thyme, sweet marjoram, stevia

COMMON NAME(S)

rosemary



'Prostratus'

NATIVITY

Mediterranean coasts

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