

PERENNIAL

## PROPAGATION

# *Salvia Open Cultivar(s)*

*Salvia elegans*



### TRAY & ROOTING

Form	<b>Unrooted Cuttings (URC)</b>
Rooting Hormone	<b>No</b>
Tray Size(s)	<b>105</b>
Plants Per Cell	<b>1</b>
Wks. From Stick To Transplant	<b>4-5</b>
Pinch?	<b>Yes</b>
Days from stick to pinch	<b>14-21</b>

### CULTIVAR LIST

Pineapple Sage

### FERTILITY

Fertilize Through Mist?	<b>No</b>
Fertilizer Rate	<b>50-75 ppm N (20-6-22 or 22-5-16 [15-0-15 under low-light conditions])</b>
EC Range	<b>Moderate: (2.0-3.5 mS via SME)</b>
pH Range	<b>5.8-6.2</b>

### TEMPERATURE

Average Soil Temperature	<b>65-72°F (18-22°C)</b>
Average Air Temperature	<b>65-72°F (18-22°C)</b>

### IRRIGATION

Irrigation Frequency	<b>Level 3: Keep media moderately moist with mild dry cycles</b>
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### LIGHT

Supplemental	<b>No</b>
Benefits From Shade?	<b>No</b>

### POTENTIAL DISEASES

Botrytis, powdery mildew

### POTENTIAL PESTS

whitefly, aphids

### PGR SUGGESTIONS

- None



### TIPS

- Keep plants on the dryer side during prop to discourage rot and disease.
- 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.

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FINISHING

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## VERNALIZATION

Vernalization Required? **No**

Vernalization Duration Minimum **N/A**

Vernalization Temperature **N/A**

CONTAINER SIZE	PLANTS PER POT	TRANSPLANT TO FINISH (WEEKS)
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<b>4 in./qt (10-12 cm)</b>	<b>1</b>	<b>4-5</b>
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<b>6 in./Gal. (15-16 cm)</b>	<b>2-3</b>	<b>5-6</b>
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## FERTILITY

Fertilizer Rate 100-150 ppm N (20-6-22 or 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

Day Temperature **65-75°F (18-24°C)**

Night Temperature **55-65°F (13-18°C)**

## IRRIGATION

Irrigation Frequency **Level 3: Keep media moderately moist with mild dry cycles**

## LIGHT

Photoperiodic requirements **N/A**

Supplemental? **None**

Benefits From Shade? **No**

## PINCHING

Finishing Pinch? **Yes**

Transplant to pinch (days) **14-21**

## POTENTIAL DISEASES

Botrytis, powdery mildew

## POTENTIAL PESTS

whitefly, aphids,

## PGR SUGGESTIONS

• None



## TIPS

- Sensitive to cold temperatures and overwatering, never allow temp to fall below 45°F (7°C).
- 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.

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## FEATURES AND BENEFITS

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### KEY INFORMATION

First Year Flowering?	<b>Yes</b>
Bloom Time	<b>Late Spring to Mid Summer</b>
Exposure	<b>Full Sun</b>
Hardiness Zone	<b>7-10</b>
Height	<b>12-24 inches (30-60 cm)</b>
Width	<b>8-16 inches (20-41 cm)</b>

### DESCRIPTION

Used more as a fragrance than a culinary herb, *Salvia elegans* is aptly named for its aromatic resemblance to pineapple. Consider using in summer salads, as a tea component, or as a cocktail garnish.

### 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.
- If allowed to bloom, the vibrant tubular flowers of *Salvia elegans* attract both butterflies and hummingbirds.

### 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.
- Herbs can be a clever and unorthodox addition to cut flower arrangements to create a truly zesty bouquet. Or, dry your herbs to enjoy them out-of-season
- Best grown in evenly moist, well drained soils that are rich in organic matter.
- 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.

### NATIVITY

Mexico and Guatemala

### COMPANION PLANTS

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

### COMMON NAME(S)

pineapple sage, tangerine sage



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