

PERENNIAL

PROPAGATION

Salvia officinalis

Salvia officinalis



TRAY & ROOTING

Form	Unrooted Cuttings (URC)
Rooting Hormone	Yes
Tray Size	72, 105
Plants Per Cell	1
Days In Mist	5-7
Wks. From Stick To Transplant	6-8
Pinch?	Yes
Days from stick to pinch	14-21

FERTILITY

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

TEMPERATURE

Average Soil Temperature	65-72°F (18-22°C)
Average Air Temperature	65-72°F (18-22°C)

IRRIGATION

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

Supplemental	No
Benefits From Shade?	No

POTENTIAL DISEASES

Bacterial Leaf Spot, Botrytis, Root and Stem Rot

POTENTIAL PESTS

Aphids, White Fly

PGR SUGGESTIONS

- None



"Tricolor"

TIPS

- Keep plants on the dryer side during prop to discourage rot and disease. Avoid over watering.
- 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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PERENNIAL

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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4 in./Qt. (10-12 cm)	1	6-8
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6 in./Gal. (15-16 cm)	1	9-12
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8-10 in./2-3 Gal. (20-25 cm)	3	11-13
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FERTILITY

Fertilizer Rate **100-200 ppm N (20-6-22 or 22-5-16 [15-0-15 under low-light conditions])**

EC Range **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: Grown for foliage**

Supplemental? **None**

Benefits From Shade? **No**

PINCHING

Finishing Pinch? **Yes**

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

POTENTIAL DISEASES

Bacterial Leaf Spot, Botrytis, Root and Stem Rot

POTENTIAL PESTS

Aphids, White Fly

PGR SUGGESTIONS

• None



'Celebration

TIPS

- Sensitive to cold temperatures and overwatering, never allow temp to fall below 45°F (7.2°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? **N/A: Grown for foliage**

Bloom Time **N/A: Grown for foliage**

Exposure **Full Sun**

Hardiness Zone **6-9**

Height **8-12 inches (20-30 cm)**

Width **6-18 inches (15-46 cm)**

DESCRIPTION

A widely used herb in Italian, Balkan and Middle Eastern cuisine, sage has an unmistakable savory pepper aroma and taste. In American cuisine, it serves as a necessary ingredient in poultry stuffing around thanksgiving and other winter holidays.

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.
- 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 very well drained (oftentimes rocky) soils that do not receive too much water.
- 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

Mediterranean coasts

COMPANION PLANTS

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

COMMON NAME(S)

Sage, Garden Sage, Common Sage



'Purpurascens'

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