

PERENNIAL

PROPAGATION

Salvia 'Pineapple Sage'

Salvia elegans



TRAY & ROOTING

Form	Unrooted Cuttings (URC)
Rooting Hormone	No
Tray Size	72, 105
Plants Per Cell	1
Days In Mist	5-7
Wks. From Stick To Transplant	4-5
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

Botrytis, Powdery Mildew

POTENTIAL PESTS

Aphids, White Fly

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.

WE'RE HERE TO HELP YOU GROW

Tech.NA@DummenOrange.com

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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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6 in./Gal. (15-16 cm)	1	5-6
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8-10 in./2-3 Gal. (20-25 cm)	3	6-10
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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 **Long Day Facultative: 12+ Hours Daily**

Supplemental? **None**

Benefits From Shade? **No**

PINCHING

Finishing Pinch? **Yes**

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

POTENTIAL DISEASES

Botrytis, Powdery Mildew

POTENTIAL PESTS

Aphids, White Fly

PGR SUGGESTIONS

• None



TIPS

- Sensitive to cold temperatures and over watering, 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?	Yes
Bloom Time	Late Spring to Summer
Exposure	Full Sun
Hardiness Zone	8-10
Height	14-16 inches (36-41 cm)
Width	8-16 inches (20-41 cm)

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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