Cleopatra is the third of the organic herbs introduced at this time. Pretty silver gray foliage makes this another herb that will be appreciated for its ornamental value. Unique from Greek and Italian oreganos, Cleopatra has a mildly spicy, pepperminty flavor perfect in Mediterranean dishes, soups and sauces. This compact, trailing plant produces a high yield of leaves that are wonderful as a dried spice when fresh isn’t an option.

**AAS® Winner Data**

**Genus species:** *Origanum syrica*

**Common name:** Oregano

**Leaf flavor:** Spicy flavor, best when finely chopped or dried

**Leaf shape:** Tiny rounded leaves with fine hairs

**Leaf color:** Gray green with silver hairs

**Plant type:** Perennial

**Plant height:** 5-6 inches

**Plant width/spread:** 9-10 inches

**Plant habit:** Low growing, spreading and trailing

**Garden location:** Full sun

**Garden spacing:** 7-8 inches

**Number of fruits:** Huge yield

**Length of time to harvest:** 30 days from transplanting, 100 days from sowing seed indoors

**Closest comparisons on market:** Greek, Italian