

# Growing sweet marjoram vs Italian oregano

*Origanum majorana*

## QUICK FACTS

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USDA ZONES

**9–11**

SUNLIGHT

**Full Sun**

## AT A GLANCE

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Sweet marjoram has a sweeter, more delicate flavor than oregano -- warmer, floral, slightly citrus-adjacent. Italian oregano is more robust and pungent. Both grow the same way: full sun, lean well-drained soil, minimal fertilizer. In zones 5-8, grow sweet marjoram as an annual; Italian oregano is perennial.

## PLANTING CHECKLIST

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- Match site to sun requirements above before buying
- Test soil drainage — dig a 12" hole, fill with water, time it (should drain in 1–2 hrs)
- Dig hole 2x wider than rootball, same depth
- Backfill with native soil — do NOT amend the planting hole
- Water deeply at planting and weekly for first 3 weeks
- Mulch 2" deep, keep mulch 2" away from trunk/stems

## FULL GUIDE WITH SOURCES

<https://outdoorplantcare.com/vegetables/growing-sweet-marjoram/>

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