

Wild Lot Absinthe Sour

Ready-to-Drink Cocktail · Prince Edward County, Ontario



BRAND	Wild Lot
TYPE	Ready-to-Drink Cocktail
REGION	Prince Edward County, Ontario
ABV	20%
VOLUME	250 ml
CASE	24 per case

THE COCKTAIL

A sour built on Wild Lot's own absinthe — neutral grain spirit with star anise, licorice root, wormwood, fennel and lemon balm — balanced with lemon juice. One 250 ml can pours three cocktails at full bar strength — ready to enjoy, no mixing. Shake and pour over ice, or serve straight from the freezer.

TASTING NOTES

Nose — Star anise and fennel over fresh lemon.

Palate — Anise and licorice root against a tart lemon sour, with wormwood's bitter edge.

Finish — Herbal and drying, the lemon balm lingering.

THE PRODUCER

Wild Lot Farm Distillery opened to the public in June 2023, founded by Ryan Fowler and Taylor McIndless on 35 acres in the hamlet of Sophiasburgh, Prince Edward County. A converted century-old dairy barn and restored tractor drive shed house 5,000 square feet of distillery and tasting space, producing small-batch spirits, liqueurs and canned cocktails from local and up-cycled ingredients.