

**GAYOT.com**



December 26, 2006

## Winemaker Turns Fire-Damaged Wine into BBQ Sauce



As the old adage goes, "When life hands you [lemons](#), make lemonade." For [Tres Sabores](#) winery owner Julie Johnson, when life handed her cases of fire-damaged wine, she decided to make [barbecue](#) sauce. Hers was one of about 80 [Napa](#) and Sonoma wineries that collectively had roughly 600,000 cases of wine stored in a temperature-controlled warehouse that was set on fire by an arsonist October of 2005. Losses—mainly ruined wine—have been estimated at \$100 million, while Johnson lost nearly 2,000 cases, including an entire vintage. Using about 5,000 of recovered intact bottles to make her Porque No? [sauce](#) won't recover that loss for Johnson, but she says, "I wanted to make something positive out of this, so I made a 'fire roasted' [Zinfandel](#), persimmons and pomegranate [marinade](#) and barbecue glaze. It's my way of dealing with it." In another less-tasty example of making the best of a bad situation, over 100,000 cases of ruined wine

from a number of wineries have been converted into ethanol.