

# WEEKEND LIFE

## BIEBER BACKS T-SHIRT CAMPAIGN

Justin Bieber has helped to design a T-shirt collection to raise money for animals affected by the California wildfires. The Canadian-born singer announced this week that he has joined forces with fashion house xkarla to develop three different items, bearing his likeness, in an effort to generate funds for the Humane Society, which recently launched an initiative to aid “animals hurt and displaced in the fires.”

“xkarla will donate a portion of proceeds



Justin Bieber

to the Humane Society to help animals hurt and displaced in the fires,” Bieber tweeted with a link to the designs he helped come up with.

The collection includes white T-shirts, dubbed The Baby, which feature an image of the What Do You Mean hitmaker in profile. The same graphic appears on The Original, and there's an additional item showing the star taking off a white shirt.

WENN



Tremblant's new owner, Alterra Mountain Company, has invested \$17 million in new trails, lifts and restaurants. The lifts started rolling on Thursday. PHOTOS: TREMBLANT

# MONT TREMBLANT AT 80

ROCHELLE LASH

Mont Tremblant made history 80 winters ago with the first chairlift in Canada, and since then has steadily and significantly changed the landscape of Quebec tourism.

The evolution has continued this year thanks to Tremblant's new owner, Alterra Mountain Company, which has invested \$17 million in lifts, trails and restaurants in arguably the largest resort area in Eastern Canada.

The mountain's natural magic is the constant: the snow, the steep slopes and the sweeping views of the Laurentian peaks and lakes. But Tremblant gets more entertaining, diversified and sophisticated all the time. The lifts started rolling on Thursday for the 2018-19 season.

Air Canada and Porter fly several times a week between Toronto and Mont Tremblant International Airport, and scores of private jets zoom in each winter. More than 3.5 million people visit the area annually, about two-thirds going to the mountain resort and the rest vacationing in greater Tremblant, which includes the original village around Lac Mercier, Tremblant North and what's now known as downtown Tremblant (formerly St-Jovite).

They're keen to sample Quebec maple syrup, foie gras, ice wine, poutine and microbrews. Year-round attractions include Casino de Mont-Tremblant, Nordica spas, the Panoramic Gondola, and events such as Ironman competitions, Wanderlust for wellness, car

A lot has changed at the renowned Laurentian resort since it opened in 1938, but the magic is constant



Tremblant founder Joe Ryan and his wife, Mary, ride Tremblant's T-bar to the summit, circa 1941.

### AT A GLANCE

For information on Mont Tremblant, see tremblant.ca or call 888-738-1777.

racing, music festivals and Elevation, a new LGBTQ ski and après-ski happening, which will debut from Jan. 31 to Feb. 3.

“The region is playing on an international field, so there are exceptional comforts and entertainment, but for me it's all about the mountain,” said Jasey-Jay Anderson, a Tremblant ambassador and Olympic gold medalist in snowboarding, who competed in six Winter Games. He still rips the groomers at Tremblant and hand-crafts performance snowboards under the brand Jasey-Jay Snowboards.

### MOUNTAIN NEWS

Alterra's purchase of Tremblant means the resort is now affiliated with some of North America's most compelling snow-sports resorts. Bargains abound if you would like to travel and ski or snowboard.

Alterra's Icon Base Pass costs about \$975 (with discounts for juniors) and is valid at 36 areas, including Tremblant, Revelstoke in B.C., Lake Louise in Alberta, Aspen Snowmass and Steamboat in Colorado, Alta, Snowbird and Deer Valley in Utah, Jackson Hole in Wyoming, and New England areas such as Killington, Sugarbush, Sugarloaf, Sunday River and Loon Mountain.

SEE MONT TREMBLANT ON B2



The slopeside pedestrian village at Tremblant is home to scores of shops, restaurants and hotels, providing ample après-ski activities. PHOTOS: TREMBLANT

# Gliding down mountain still No. 1 thrill

MONT TREMBLANT FROM B1

By comparison, Tremblant's Tonik Pass costs about \$499 for adults (until Dec. 13), for skiing at one mountain. Certain restrictions apply on both passes; a comparison chart at tremblant.ca unravels the complexities.

Alterra's investment at Tremblant has furnished a speedy detachable quad chairlift to replace the North Side's sluggish Lowell Thomas; one new trail and five new glade (tree skiing) areas on the North Side and the Edge; an upgrade at the North Side day lodge; and a massive expansion at the summit chalet Le Grand Manitou, adding 400 seats.

Skiing and snowboarding are still the marquee winter draws, but visitors also brave the cold for cross-country, dogsledding, skating, ice climbing, snowmobiling, snowshoeing, and tubing for kids. One of the newest attractions is alpine touring, a cardio-buster that involves walking uphill on special skis with grips and sliding down. No lift needed for that one.

What would Tremblant developer Joe Ryan think?

To honour Ryan, as well as other champions and industry builders, the Canadian Ski Museum expects to open a new building by 2020,

adjacent to St-Bernard Chapel in Tremblant's resort village.

## MILESTONE YEAR

Ryan and operations manager Charlie Duncan launched the first chairlift in Canada during the 1938-39 season. Named the Flying Mile, after Ryan's favourite racehorse, the pioneering single chairlift debuted on Feb. 12, 1939 and ran to mid-mountain. A T-bar to the summit followed in 1941 (and was likely the first T-bar in the Laurentians, although there were other surface lifts).

Tremblant quickly built vacation essentials: a mountainside hotel, a hair salon, a ski shop and a bar, housed in white stucco cottages that are still in use in the resort village. Some visitors during the 1940s and 1950s were high society adventurers who dressed for dinner and danced to an orchestra at Mont Tremblant Lodge. Others were happy-go-lucky ski bums who stayed in farmhouses. Both groups skied all day and partied all night. Last call for drinks rang out at dawn, and then everyone suited up to carve virgin ski tracks as the sun rose over the sparkling snow.

Laurentian locals tittered at tales of countesses consorting with ski instructors, the Kennedy clan playing snow football, and decaden-

dent parties for Hollywood celebs like Bing Crosby and Henry Fonda. And it's said that parish priest Father Deslauriers wore ski boots under his soutane, praying for an afternoon of divine downhill after his sermon.

There have been a few down periods for Tremblant under the many owners since Ryan, and there have been countless upgrades since Intrawest created a modern mountainside resort in 1991.

"The equipment and mountain facilities are high-tech, but the fundamentals always will be the exhilaration of winter and the thrill of gliding down the mountain," said Charlie's son Peter Duncan, a two-time Olympic alpine skier during the 1960s, who grew up at the mountain's base. "And the resort is more family-oriented than in the early days of social elites."

Back in the day, the Ryans took out snow insurance with Lloyd's of London. Today, Tremblant harnesses the power and technology of nearly 1,200 snow guns to virtually guarantee a solid season.

Mother Nature is also doing her part. The 2017-18 season welcomed a snowfall of more than five metres, the second-highest in 20 years, and this season's first flakes fell in October.

SEE ROCHELLE LASH ON B8



Tremblant's resort village hosts free entertainment for children, including visits with mascot Toufou.

## Want to kick the sugar habit? Try Grenache or Merlot



BILL ZACHARKIW

I run into lots of folks who are fans of red wines that have extra sugar in them. A "dry" red wine technically has under 4g/l, so if you are a fan of Liano (9g/l), Caymus (9.9g/l), Apothic (16g/l) or Ménage à Trois (13/l), then you are drinking extra sugar. Most had no idea that was the case. While some are fine with the extra sugar, many people I talk with would rather not be drinking those extra calories, or if they are diabetic, the extra fructose. So what do I suggest to get people to kick the habit?

Before jumping into alternatives, the SAQ lists residual sugar levels on the price tag in store, and in the "detailed info" section on SAQ.com. So the responsibility is yours, as it is with anything you ingest.

So what exactly does the extra sugar do to a wine? It pumps up the aromas and softens tannins, but mostly it negates the effect of a grape's natural acidity, giving the wine a creamier texture. This is what attracts most people to these types of wines.

I was chatting recently with Marcus Notaro, winemaker at Stag's Leap Wine Cellar, about the "sugar creep," about how



Southern France, especially the Rhône Valley, is replete with great Grenache. BILL ZACHARKIW

residual sugar levels are inching up as other wineries have taken notice of how well these wines sell. He refuses to do it. We eventually got on the subject of how much I like some California Merlot and I said that basically, adding sugar to Cabernet Sauvignon is turning the wine into a Merlot. Merlot is known for naturally having a plush, creamy palate as opposed to cabernet, which is more linear. Merlot also tends to have much less tannin, so it is less "drying." While the fruit is a different, Merlot tends to be more dark plum rather than cabernet's cassis or blackberry, that for me is secondary.

If you want to try one, check out the 2015 J. Lohr Los Osos Merlot, Bonterra Mendocino or, if you want to spend some cash and taste a truly great wine, the 2016 Napa Merlot from Peter Francis. They are all under 4 g/l of residual sugar but offer that rich palate without the sugar.

The other option is Grenache.

Much like Merlot, Grenache is known for its silky, fruit-driven palate. The grape also tends to show higher alcohol levels, which can bring a sensation of sweetness to the palate, even if there is no residual sugar in the wine.

You have a lot of choice as well, especially if you want to taste wines from around the world. Australia has lots of old vine Grenache, and I prefer it to much of the shiraz. Try the Custodian Grenache from D'Arenberg or the Old Bush Vine from Yalumba.

From France, there are some great options. Southern France, especially the Rhône Valley, is replete with great Grenache. The most famous appellation is Châteauneuf-du-Pape and, while pricier, is widely considered the top of the Grenache pyramid. Try the Vieux Lazaret or the Jean-Paul Daumen and see if they can satisfy, but without the sugar. You can hear Bill Zacharkiw pair wine with rock on CHOM-FM (97.7) Fridays at 7:45 a.m.

## WINES OF THE WEEK

**UNDER \$15**  
Douro 2016, Coroa d'Ouro, Pocas, Portugal red, \$13.75, SAQ # 743252.

Nicely restrained Douro that manages to keep the fruit fresh and not fall into that stewed-fruit note that makes so many Douros a touch heavy. Nicely textured with just a hint of spice and dried herbs on the finish. Classy wine for cheap.

**Grape varieties:** tinta barroca, touriga franca, touriga nacional, tinta roriz.  
**Residual sugar:** 1.7 g/l.  
**Serve at:** 18C. Drink now.

**Food pairing idea:** Beef stir fry with ginger, roast chicken with herbs.

**\$15 - \$20**  
Bourgogne Aligoté 2017, Jaffelin, France white, \$17.25, SAQ # 53868 (SAQ Depot only).

That this is only available at the depot outlets is infuriating. Great little white that will satisfy all fans of fresh, crisp white wines that show a certain class. Subtle lemon and apple notes, a hint of mineral on the finish and nicely dry. All class. If you're looking for a great bulk buy for the holidays, this is it.

**Residual sugar:** 1.5 g/l.  
**Grape variety:** aligoté.  
**Serve at:** 8-10C. Drink now.  
**Food pairing idea:** Aperitif, cold shrimp, lighter fish with lemon and parsley.

**\$20 - \$25**  
Saint-Amour 2016, Grandes Mises, Mommessin, France red, \$24.70, SAQ # 13386168.

Next-level Cru Beaujolais. While that signature acidity is there, this shows beautiful florals, some serious body and more complex fruit than the norm. One of those wines that just drinks so easily yet has a lot going on.

**Residual sugar:** 2.3 g/l.  
**Grape variety:** Gamay.  
**Serve at:** 18C. Drink now-2020.  
**Food pairing idea:** Aperitif, liver and onions, mushroom stuffed with cheese and herbs.

**\$25 AND UP**  
Rosso di Montalcino 2016, Mastrojanni, Italy red, \$31.50, SAQ #13618547.

In many ways, this drinks more like a Brunello than a Rosso di Montalcino, at least in terms of concentration. The oak is there, bringing a note of sandalwood as is the leather, but the fruit is centre stage here — a kind of boozy cherry note that is the calling card of Brunello. Dry, lengthy, really good.

**Grape variety:** sangiovese grosso.  
**Residual sugar:** 1.8 g/l.  
**Serve at:** 18C. Drink now-2022.  
**Food pairing idea:** Veal roast with truffle.