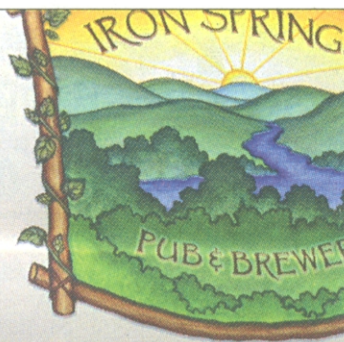


"Saving Lives, One Beer at a Time"



Fairfax, CA

This Vehicle

Marin Biofuels



We got to hang out recently and talk about the brewery being five years old, a huge milestone in the brewpub biz. Mike and Anne opened their doors in October 2004 without really knowing anyone in the San Francisco Bay Area. At the time, the industry was going through a bit of a shakeout, but Mike and Anne paid attention to their community and created a place that's "local" and a "destination." Mike said, "We wanted to offer reasonable prices and good value and create an extension of people's living rooms." The place and the people definitely give a warm, inviting vibe.

"We wanted to offer reasonable prices and good value and create an extension of people's living rooms."

Iron Springs expects to reach the 1,000-barrel production mark this year. Thinking of that achievement, we talked about the many pub highlights over the last five years (not the least of which was the addition of aspiring brewmasters Joseph, age three, and Aaron, age one).

One of the things I love about the pub is walking past the ISPB "ambrewlance" parked prominently across the street. With the slogan "Saving Lives, One Beer at a Time" painted on the side, the vegetable oil-fueled former ambulance always makes me smile. This brings up a key success: ISPB began self-distributing its beer in 2007 and began bottling a little over a year ago. As ISPB has 30 to 40 accounts in the Bay Area, you can have the pleasure of occasional ambrewlance

sightings without even going to Fairfax.

Another success, and an example of Mike and Anne's caring for the community, is that they give their staff health insurance and a 401(k). No easy task, but important to Mike and Anne.

And speaking of the beer, brewer Christian Kazakoff, formerly of Berkeley's Triple Rock, joined the family as head brewer in 2008. One of the best local brewers, Christian, ably assisted by brewer Phil

Meeker, keeps the beer menu ample, tasty and creative. Favorites include Chazz Cat Rye, a light, golden amber ale with a slight hop bite; and Epiphany Ale, a hopy amber ale with floral and citrus aromas. The kitchen is well attended to by Head Chef Lou Carrillo. Trained under famed chefs Bradley Ogden and Hubert Keller, Lou offers a menu with a tasty Yucatan influence that perfectly pairs with the beer.

Congratulations to Mike and Anne. We are so happy to have their living room for our use.

CBN

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WHY I LIKE CRAFT BEER

Reason Number 107: Iron Springs Brewery

By Angela Wagner

There are several reasons for liking the stuff, but I was reminded recently of one of the foremost reasons: the amazing people who create and bring craft beer to us. Top of the list of amazing people are Mike Altman and his wife, Anne Dubinsky Altman, owners of the Iron Springs Pub & Brewery (ISPB) in Fairfax, Calif. Here are just a few reasons why Mike and Anne are such awesome proprietors: (1) ISPB is a green-certified business; (2) on "Give Back Tuesdays," 10 percent of proceeds go to local community causes; and (3) the beer and food rock! These are good people who do good things.