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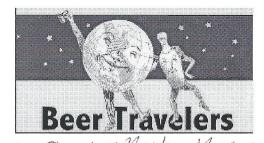
21 taps good



You Be The Judge at the Great American Beer Festival

## MICROScope

It's not the size of a brewery that determines the quality of beer produced. Venture behind the scenes at some microbreweries you may never have heard of.



If waiting for the ferry - can walk to this place iamond Knot Brewing Co.

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Diamond Knot Brewing Co.

621 Front St. Mukilteo, Wash.

Beer fans are welcome to view the brewing process on Saturdays and Sundays through the windows in the back of Cheers Too! (206-355-4488), where you can sample Diamond Knot beers.

## By DARIA LABINSKY and STAN HIERONYMUS

Do you have to be a knot head to hold down a full-time job and run a microbrewery on the side?

Brian Sollenberger and Bob Maphet call themselves knot heads, but in less than three years their Diamond Knot Brewing Co. in Mukilteo, Wash., has made a name for itself in one of the hottest beer towns in the country, Seattle. They continue to work long hours at Boeing while running the brewery in what used to be their spare time.

Diamond Knot, named for a sailor's knot, is most definitely micro. The brewery takes up 350 square feet in back of a bar called Cheers Too!, and the brewing area itself is only 280 square feet. The partners store and mill the grain at Sollenberger's garage, then haul it to the brewery. Although the brewery is close to Mukilteo's Possession Sound waterfront, it's so well hidden that some brewers attending the National Craft-Brewers Conference in Seattle couldn't find it.

"We might be the most underground brewery in Washington," Maphet said. It's located near the Whidbey Island ferry dock, but a lack of street frontage precludes on-premise advertising.



The small brewery has developed a large reputation since its first beer was ready in October 1994. That didn't happen by accident; a lot of planning went into the venture. Originally, Sollenberger and the owner of Cheers Too! wanted to turn the tavern into a brewpub, but the state's licensing rules made that very difficult.

Sollenberger, 34, was running out of money and patience when he hooked up with Maphet, 37, at a homebrew club meeting. "I was single and had a little bit of