



# MILEA

ESTATE VINEYARD

*Great wine requires devotion—  
to the land, family, friends,  
the community, and progress.*

— BARRY & SANG MILEA —

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## OUR STORY

*The Milea's have a 100 year farming history in the Hudson Valley, going back to Barry Milea's grandfather. Barry and Joe Milea purchased the original farm in 1984 and expanded it in 2019 to include the Farmhouse tasting room, clubhouse and vineyard. In 2022, Milea welcomed a Cornell University winemaking faculty member to lead the company. The mission of Milea Estate is to bring you the best wines made from Cabernet Franc, Chardonnay and Central European varieties and we are honored to have garnered international accolades for our efforts. We welcome you to enjoy Milea Estate Vineyard.*

## NV HUDSON VALLEY VINEYARDS RIGHT BANK BRUT CUVÉE

### *92 Points - Wine Enthusiast*

Get a sneak peek at Milea Family Wines' newest winery project, Hudson Valley Vineyards. This blend of Chardonnay and Pinot Noir from Long Island was harvested in 2020(base) and fermented in stainless steel to preserve its unique character. The wine spent 18 months in bottle prior to disgorgement in June of 2023. The wine opens with delightful aromas of citrus, pear, and apple, carrying these flavors onto the palate with a touch of fresh toast.

## 2023 QUEEN OF THE MEADOW ROSÉ

### *Best Rosé in the Hudson Valley - Hudson Valley Magazine*

Experience the pinnacle of Hudson Valley rosé with our meticulously crafted 2023 release from Milea Estate, the region's leading producer. This intentionally crafted rosé delights the senses with a combined aroma and flavor profile of strawberries, cherries, orange zest, and grapefruit, offering a refreshingly crisp taste.

## 2023 HUDSON HERITAGE CHAMBOURCIN

Part of Milea's Hudson Heritage Collection, this wine pays tribute to the rich viticultural heritage of the Hudson Valley. The collection is crafted to showcase the unique terroir and diverse grape varieties of the region. Crafted to be a light and chilled red wine, it offers bright aromas of red berries, a touch of spice, and a cotton candy. Chambourcin's soft tannins and balanced acidity make it an easy-drinking option that pairs wonderfully with a variety of dishes, including roasted poultry, making it perfect for your upcoming holidays.

## 2022 FARMHOUSE CABERNET FRANC

Embark on a journey that celebrates the pinnacle of New York's Cabernet Franc through our Farmhouse series. This meticulously crafted wine brings together the finest vineyards from the Hudson River Region and Long Island, epitomizing the artistry and elegance of this exceptional varietal. It offers a bouquet of black currant, black cherries, accompanied by delicate notes of graphite and a subtle minerality, serving as a testament to our glacially derived Hudson Valley soils.

- We will waive your tasting fee for every 3 bottles of wine purchased or for each wine club sign-up (up to 4). Please inform our staff if you would like to purchase wine or sign up for the club before the check is presented.
- Enjoy a complimentary pour when you sign up for our newsletter to be the first to learn about special events, latest releases and other exciting news!



# TABLE SERVICE WINE LIST

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Milea Wine Club Members can receive discounts on all wines.

Grand Prix & Triple Crown : 15% Off | Jumper : 10% Off

## SPARKLING

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CLUB | NON-CLUB | BTG

**NV HUNSON VALLEY VINEYARDS** 45 | 55 | 18

### RIGHT BANK BRUT CUVÉE

*92 Points - Wine Enthusiast*

Hudson Valley Vineyards is an exciting new project by Milea Estate. This blend of Chardonnay and Pinot Noir, made in the Méthode Champenoise, features fresh flavors of green apple, pear, and citrus, with a hint of toast.

**2022 PROCEEDO WHITE** 32 | 42 | 13

This frizzante-style wine, made from 100% Pinot Noir, is lively and refreshing with delicate bubbles, offering flavors of white peach, white cherry, and a hint of citrus.

**2023 PROCEEDO ROSÉ** 35 | 45 | 14

Bright and elegant with notes of papaya, citrus, and raspberry, offering a crisp and refreshing finish.

## WHITE

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CLUB | NON-CLUB | BTG

**2021 FARMHOUSE DRY RIESLING** 35 | 45 | 14

A vibrant Dry Riesling from the Finger Lakes, featuring aromas of white peach and jasmine, with a refreshing and crisp finish.

**2023 FARMHOUSE GRÜNER VELTLINER** 30 | 40 | 12

A white wine celebrated for its crisp acidity and versatility with food. It thrives in the Hudson Valley's cool climate and well-drained soils, which bring out its characteristic notes of citrus, white flowers, and a hint of white pepper.

**2023 HUDSON HERITAGE SEYVAL BLANC** 30 | 40 | 12

Bright notes of kumquat and green apple, with crisp acidity and a refreshing finish. Perfect for pairing with light fare or enjoying on its own.

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Please note that all reservations are for a 90-minute time limit. If we are able to accommodate an extension of your time with us, we will certainly do so.

# TABLE SERVICE WINE LIST

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## **2023 HUDSON HERITAGE VIDAL BLANC** 30 | 40 | 12

A crisp white wine with aromas of citrus, green apple, and honeysuckle. It features bright flavors of lemon and pear, with a refreshing finish.

## **2023 HUDSON HERITAGE VIDAL BLANC ÉLEVAGE** 35 | 45 | 14

Aged in French oak barrels, giving it a rich complexity. It features aromas of citrus, green apple, vanilla, and toasted almond. The palate combines bright acidity with a smooth texture, offering flavors of lemon zest and pear, with a touch of spice.

## **2023 FARMHOUSE UNOAKED CHARDONNAY** 30 | 40 | 12

Unoaked Chardonnay is fresh and crisp, featuring bright aromas of green apple, citrus, and white peach. It delivers clean flavors of lemon and pear with a hint of minerality.

## **2023 RESERVE CHARDONNAY** 40 | 50 | 16

Fermented and aged in both neutral and new French oak, this Chardonnay strikes a perfect balance of smooth texture and bright flavors. It opens with inviting aromas of vanilla, pear, and tropical fruit.

## ROSÉ

CLUB | NON-CLUB | BTG

## **2023 QUEEN OF THE MEADOW** 25 | 35 | 10

A blend of Cabernet Franc, Merlot, Chambourcin, and Vidal Blanc. Bursting with vibrant notes of strawberry, cherry, and orange zest, it finishes with a refreshing minerality.

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# TABLE SERVICE WINE LIST

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## RED

CLUB | NON-CLUB | BTG

### 2021 HERITAGE RED BLEND 35 | 45 | 14

The blend is predominantly Baco Noir, followed by Maréchal Foch and Palmer. This blend has hints of fresh grapes, strawberries, bright plums, black raspberries. It is a bright, fun, and approachable wine.

### 2023 HERITAGE CHAMBOURCIN 30 | 40 | 12

This light and vibrant red wine opens with aromas of cherries, strawberries, and a hint of cotton candy. On the palate, it offers a bright, joyful experience with a smooth finish and lively acidity. We suggest enjoying it chilled.

### 2022 FARMHOUSE CABERNET FRANC 32 | 42 | 13

This carefully crafted wine blends grapes from the Hudson River Region and Long Island, showcasing the elegance of this varietal. Expect rich flavors of black currant and black cherries, with hints of graphite.

### 2021 FARMHOUSE BDX RED BLEND 32 | 42 | 13

#### *91 Points - New York Wine Classic*

Artfully blending Cabernet Sauvignon, Cabernet Franc, Merlot, and Petit Verdot, with fruit primarily sourced from the Hudson River Region and Long Island. This lighter expression of a Bordeaux blend enchants the senses with aromas of black currant and black cherry, interwoven with delicate nuances of leather and a hint of violet. On the palate, silky tannins meld seamlessly with fresh acidity, creating a captivating and balanced wine.

### 2021 VINCENZA BDX BLEND 45 | 55 | 18

#### *91 Points - New York Wine Classic*

Named in honor of Barry Milea's late mother, is a tribute to both family and tradition. This elegant blend showcases the finest of our vineyard, offering rich notes of dark berries, plum, and a hint of spice. Balanced with smooth tannins and a long, velvety finish, it's a wine crafted with care and deep respect for its namesake. Perfect for special occasions or a quiet evening at home.

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## TABLE SERVICE WINE LIST

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### **NV RESERVE BLAUFRÄNKISCH**

45 | 55 | 18

Our Reserve Blaufränkisch is a bold red wine with rich flavors of blackberry, black cherry, and a hint of pepper. It has a smooth texture and balanced acidity with a long, elegant finish.

### **2022 RESERVE CABERNET FRANC**

45 | 55 | 18

Opulent aromas of ripe plums, black currants, and blackberries captivate the senses. Emanating from behind the fruit, notes of graphite and delicate vanilla unfold, adding depth to this magnificent wine. On the palate, a harmonious blend of dried herbs and black fruits creates a luscious, full-bodied experience, culminating in a finish adorned with nuances of tobacco, spice, and dried lavender.

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## OTHER THAN WINE

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### BEER

MILL HOUSE, POUGHKEEPSIE, NY

**KÖLD ONE [KÖLSCH]** 9

**PK PALE ALE** 9

### MILEA 10 POINT GIN

**GIN & TONIC** 14

### NON-ALCOHOLIC

**SARATOGA SPARKLING WATER** [28 oz] 7

**SPARKLING APPLE CIDER** 7

**SPARKLING LEMONADE** 5

**GINGER BEER** 5

## WEEKEND SPECIAL

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### WOOD FIRED PIZETTE

**MARGHERITA** Tomatoes, Mozzarella, Basil 17

**PEPPERONI & HONEY** Mozzarella 19

### WAGYU SLIDERS

Caramelized Onions, Spicy Aioli, Truffle Potato Chips 28

### GNOCCHI

**[Vegetarian]** Butternut Squash, Broccolini, Stracciatella 24

## LOCAL & SEASONAL PLATES

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### **NEW** TRIPLE CROWN MEMBERSHIP BENEFIT

#### 15% OFF ON LOCAL & SEASONAL PLATES

*Please inform us of food allergies or dietary restrictions.*

#### HUDSON VALLEY CHEESE PLATE

Three Local Cheeses with Honeycomb 25

With Two Charcuterie 30 Extra Bread 4

**\*Cheeses are also available to go. Ask our staff for details.**

#### HERB MARINATED OLIVES

**[Vegan | Gluten-Free]** Rosemary, Thyme 10

#### BUTTERNUT SQUASH HUMMUS

**[Vegan | Gluten-Free]** White Beans, Cinnamon, pumpkin Seeds with broccolini, Caulilini, Baby Carrots 19

Add Pita Bread 3 **\*Pita bread is not gluten-free.**

#### BABY CORN FRITTERS

**[Vegetarian | Gluten-Free]** Lime-Crème Fraîche 18

#### SPICY TUNA TARTARE

**[Gluten-Free]** Crispy Rice, Chive 28

#### ARANCINI

**[Vegetarian | Gluten-Free]** 3 Pcs, Marinara, Parmesan 18

#### "KFC" KOREAN FRIED CHICKEN

**[Gluten-Free | Nut-Free Available]**

Gochujang Glaze, Peanuts 20

#### BROWN BUTTER CHOCOLATE CHIP COOKIES

**[Vegetarian | Nut-Free]**

Housemade, Three Cookies In A Bag 9

#### MACARONS

**[Vegetarian | Gluten-Free | Contains Nuts]**

6 Pcs, Assorted Flavors

Vanilla, Chocolate, Caramel, Lemon, Raspberry, Pistachio 16

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.