



MILEA

ESTATE VINEYARD

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

– *Barry & Sang Milea* –

OUR STORY

Milea Estate has a 100-year farming history in the Hudson Valley, dating back to Barry Milea's great-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.

UPCOMING EVENTS

2024 WINTER WINE CLUB PARTY

Friday, December 13th, 2024 | 4 PM to 7 PM

Saturday, December 14th, 2024 | 12 PM to 5 PM

2025 FOUR HANDS DINNER

Saturday, February 8th, 2025 | 6 PM

An exclusive culinary collaboration featuring David Kim, Executive Chef at Milea Estate Vineyard, and Tae Strain, the guest chef from Ggoma Supper Club. David and Tae reunite for a one-night-only event to create a unique, multi-course dining experience. This special evening showcases their combined artistry, blending distinct styles and flavors into a seamless and unforgettable dinner, perfectly paired with Milea wines.

A celebration of culinary talent, friendship, and shared history not to be missed.

Stay tuned for more details and reservation information!

2025 SPRING WINE CLUB PARTY

Friday, March 14th, 2025 | 4 PM to 7 PM

Saturday, March 15th, 2025 | 12 PM to 5 PM

CABERNET FRANC FORWARD DINNER

Saturday, March 22nd, 2025 | 6 PM

Sign up for our newsletter to be the first
to learn about special events
and other exciting news!



THE HUDSON VALLEY'S PREMIER WINE CLUB

MILEA WINE CLUB BENEFITS

- **No Membership Fee**
- **Discounts:** Enjoy Milea Wines at exclusive member prices. Triple Crown members also receive discounts on Local & Seasonal plates and accommodation.
- **Free Pickup or Flat Rate Shipping:** Your allocation can be either picked up in person or shipped at a \$20 flat rate.
- **Exclusive Access:** Be the first to experience special events and enjoy the Lounge at The Clubhouse.



TRIPLE CROWN

12 BOTTLES/SHIPMENT (4 X PER YEAR)

- Starting at \$255 per shipment
- 15% off all Milea wines
- 15% off Milea Local & Seasonal plates
- Free quarterly tastings for member + 3 guests
- Reciprocal membership with Hudson Valley Vineyards
- Customizable shipments



GRAND PRIX

6 BOTTLES/SHIPMENT (4 X PER YEAR)

- Starting at \$128 per shipment
- 15% off all Milea wines
- Free quarterly tastings for member + 3 guests
- Customizable shipments



JUMPER

4 BOTTLES/SHIPMENT (4 X PER YEAR)

- Starting at \$85 per shipment
- Curated selections
- 10% off all Milea wines



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 FARMHOUSE UNOAKED CHARDONNAY

A bright and refreshing Chardonnay showcasing pure fruit flavors, with notes of green apple, pear, and citrus. Chardonnay is one of the world's most versatile white grapes, easily adapting to different styles—from vibrant and unoaked, like this one, to richer, barrel-aged expressions, such as a Reserve Chardonnay. It pairs perfectly with fresh seafood, light salads, and honey whipped goat cheese.

2022 FARMHOUSE CABERNET FRANC

92 Points - Wine Enthusiast

Embark on a journey that celebrates the pinnacle of New York's Cabaret 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

Milea Wine Club Members can receive discounts on all wines.

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

SPARKLING

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.

2023 PROCEEDO WHITE

35 | 45 | 14

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

CLUB | NON-CLUB | BTG

2023 FARMHOUSE GRÜNER VELTLINER

30 | 40 | 12

91 Points - Wine Enthusiast

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

93 Points - Wine Enthusiast

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.

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

CLUB | NON-CLUB | BTG

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

RED

CLUB | NON-CLUB | BTG

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.

2021 HERITAGE RED BLEND

35 | 45 | 14

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

2022 FARMHOUSE CABERNET FRANC

32 | 42 | 13

92 Points - *Wine Enthusiast*

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.

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

CLUB | NON-CLUB | BTG

2022 VINCENZA BDX BLEND

45 | 55 | 18

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.

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.

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.

OTHER THAN WINE

BEER

MILL HOUSE, POUGHKEEPSIE, NY

KÖLD ONE [KÖLSCH] 9

PK PALE ALE 9

NON-ALCOHOLIC

SARATOGA SPARKLING WATER [28 oz] 7

SPARKLING APPLE CIDER 7

SPARKLING LEMONADE 5

GINGER BEER 5

LOCAL & SEASONAL PLATES

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 GORDAL OLIVES

[Vegan | GF] Rosemary, Thyme 10

BUTTERNUT SQUASH HUMMUS

[Vegan | GF] White Beans, Cinnamon, pumpkin Seeds
with Baby Carrots, Romanesco 19

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

BRUSSELS SPROUTS

[Vegetarian | GF | Nut-Free Available] Honey, Walnut 16

ARANCINI

[Vegetarian | GF] 3 Pcs, Marinara, Parmesan 18

COD FRITTERS

[GF] 4 Pcs, Black Garlic Aioli 18

"KFC" KOREAN FRIED CHICKEN

[GF | Nut-Free Available] Gochujang Glaze, Peanuts 20

BROWN BUTTER CHOCOLATE CHIP COOKIES

[Vegetarian | Nut-Free] Housemade, Three Cookies In A Bag 9

MACARONS

[Vegetarian | GF | 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.