



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 legacy 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 House and Clubhouse. In 2023, Milea launched Hudson Valley Vineyards in Clinton Corners, a new project focused on méthode champenoise sparkling wines. A dedicated tasting room will open soon to showcase these wines. Milea is committed to sustainability through responsible farming, minimal intervention winemaking, and long-term care of the land. Our mission is to produce exceptional wines from Cabernet Franc, Chardonnay, and select Central European varieties. We are honored by the international recognition we've received and invite you to experience Milea Estate Vineyard.

UPCOMING EVENTS

HARVEST GATHERING AT MILEA

- **Date: Saturday, November 15, 2025**
- **Time: 12 PM – 6 PM**

Celebrate the season with us at our Thanksgiving-style Harvest Gathering. A festive, family-style experience that brings the warmth of autumn to the table. Enjoy a thoughtfully crafted menu featuring seasonal dishes and Milea wines, perfect for your holiday gathering.

What to Expect:

- Communal-style three-course meal with a Thanksgiving twist
- New Wine Releases
- Special promotions to stock up for Thanksgiving
- **Please note: Tables will be shared with other guests**

“Thanksgiving at Home” Meal Kit Pre-Orders

Make the holidays effortless and memorable with Milea’s take-home meal kits — ready to heat, serve, and enjoy alongside Milea wines. Ideal for intimate gatherings or as a beautiful complement to your home-cooked celebration.

Tickets:

- Wine Club Members: \$75 per person + tax
***Sign up with the email address associated with your wine club membership, and your discount will be automatically applied.**
- Non-Members: \$95 per person + tax

Seating:

- Reservations every 30 minutes | Limited availability



SCAN THE QR CODE
FOR TICKETS



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)

- 15% off all Milea wines
- 15% off Milea Local & Seasonal plates
- Free quarterly tastings for member + 3 guests at the Farmhouse Tasting House
- Reciprocal membership with Hudson Valley Vineyards
- Customizable shipments



GRAND PRIX

6 BOTTLES/SHIPMENT (4 X PER YEAR)

- 15% off all Milea wines
- Free quarterly tastings for member + 3 guests at the Farmhouse Tasting House
- Customizable shipments



JUMPER

4 BOTTLES/SHIPMENT (4 X PER YEAR)

- 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.

2024 QUEEN OF THE MEADOW ROSÉ

*Best Rosé in the Hudson Valley - Hudson Valley Magazine
Double Gold (95 Points) - 2025 American Fine Wine Rosé Competition*

A refined new blend of 50% Chambourcin, 40% Merlot, and 10% Cabernet Franc to create a rosé that's light, fruity, and refreshingly crisp—perfect for any time of year. Sourced from the North Fork of Long Island, the Hudson Valley, and the Erie AVA, this wine reflects the diverse terroirs of New York State and Milea's commitment to both innovation and quality.

At Milea, we believe rosé isn't just a seasonal sip—it's a 365 lifestyle.

2024 FARMHOUSE GRÜNER VELTLINER

Platinum - Great American International Wine Competition

Bright, crisp, and elegantly expressive, our 2024 Grüner Veltliner captures the purity of this classic Austrian variety with a distinctly New York character.

Sourced from select vineyard sites across the state — including our own Milea Estate — this vintage reflects the layered complexity of cool-climate terroir. The wine opens with lively notes of green apple, lime zest, and white peach, accented by Grüner's signature white pepper and herbal lift.

2022 RESERVE CABERNET FRANC

93 Points - James Suckling

Ripe plum, black currant, and blackberry lead with generous aromatics that continue through the palate, complemented by subtle hints of graphite, vanilla, and dried herbs. Balanced and expressive, the wine offers refined tannins and focused fruit, delivering both structure and finesse. The finish is smooth and lingering, with gentle notes of warm spice, dried lavender, and a touch of earthiness.

- 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 HUDSON 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.

ROSÉ

CLUB | NON-CLUB | BTG

2024 QUEEN OF THE MEADOW

25 | 35 | 10

Best Rosé in the Hudson Valley - Hudson Valley Magazine

Double Gold (95 Points) - 2025 American Fine Wine Rosé Competition

A blend of Chambourcin, Merlot, and Cabernet Franc, this vibrant rosé bursts with flavors of strawberry, cherry, and orange zest. It's bright and refreshing, finishing with a touch of minerality for a clean and crisp finish.

2023 FOUR SEASONS RESERVE ROSÉ

30 | 40 | 12

Crafted in a full-bodied style, this Rosé made from Cabernet Franc offers depth and sophistication. Aromas of ripe strawberries, red cherries, and subtle spice lead to a rich palate of vibrant red fruit and a smooth, lingering finish. Perfect for savoring year-round, it pairs effortlessly with a wide range of dishes or shines beautifully 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

WHITE

CLUB | NON-CLUB | BTG

2024 FARMHOUSE GRÜNER VELTLINER 35 | 45 | 14

Platinum - 2025 Great American Int'l Wine Competition

A newly released, fresh, and crisp white wine that offers notes of passion fruit, mango, and a touch of white pepper—like a spring day in the vineyard.

2024 HUDSON HERITAGE VIGNOLES 35 | 45 | 14

Gold - 2025 New York Int'l Wine Competition

100% estate-grown, this dry, full-bodied white wine features tropical notes and flavors of salted pineapple, with bright acidity and bold aromatics. A unique and exciting take on the Vignoles—vibrant, expressive, and full of character.

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

90 Points - Wine Enthusiast

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.

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

RED

CLUB | NON-CLUB | BTG

2023 HERITAGE CHAMBOURCIN 30 | 40 | 12

92 Points - *Wine Enthusiast*

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

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.

2024 BLAUFRÄNKISCH 35 | 45 | 14

A classic Central European red grape known for its vibrant character and savory spice. Our 2024 vintage is medium-bodied, with notes of black cherry, blackberry, and a hint of peppery spice. Smooth tannins and a clean finish make it both food-friendly and easy to enjoy.

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

90 Points - Wine Enthusiast
Gold - 2025 Great American Int'l Wine Competition

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.

2022 RESERVE CABERNET FRANC 45 | 55 | 18

93 Points - James Suckling
Double Gold - 2025 New York Int'l Wine Competition

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.

2023 SANG'S CABERNET FRANC 65 [Member Exclusive]

Sourced exclusively from Sang's Cabernet Franc Vineyard, this single-vineyard estate wine captures the purity and character of the Hudson River Region. Aged with care in a thoughtful blend of French and Hungarian oak, it balances structure with grace, allowing its natural elegance to shine. The bouquet opens with vibrant aromas of red currant, black cherry, and subtle dried herbs, accented by hints of graphite and spice. On the palate, bright red fruit layers seamlessly with savory undertones and supple tannins. The finish is long, graceful, and distinctly true to its terroir. Produced in very limited quantities, this gem is reserved exclusively for our Wine Club members and offered only by the bottle.

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

NEWBURGH BREWING CO., NEWBURGH, NY

MEGABOSS IPA 9

NON-ALCOHOLIC

SARATOGA SPARKLING WATER [28 oz] 7

SPARKLING APPLE CIDER 7

SPARKLING LEMONADE 5

GINGER BEER 5

LOCAL & SEASONAL PLATES WEEKEND SPECIAL

NEW

**10% OFF ON LOCAL & SEASONAL PLATES
4+ BOTTLES TO GO**

Please inform us of food allergies or dietary restrictions.

WOOD-FIRED PIZZETTE

Margherita Tomatoes, Mozzarella, Basil 18

Pepperoni & Honey Tomatoes, Mozzarella 19

Figs & Prosciutto Lemon-Ricotta, EVOO 24

FIGS & BURRATA

[Vegetarian | GF] Basil, Honey-Yuzu Vinaigrette 26

HUDSON VALLEY DUCK RAVIOLI

Asparagus, Madeira Sherry Jus 28

SPICY TUNA TARTARE

[GF] Avocado, Mâche, Rice Seaweed Chips 28 Extra Seaweed Chips 4

BLACK COD FRITTERS

[GF] 3 Pcs, Black Garlic Aioli 20

HUDSON VALLEY CHEESE PLATE

Three Local Cheeses, Fig Marmalade, Dried Apricots 28

With Two Charcuterie 33 Extra Bread 5

Gluten Free Crackers 10

***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]

Pumpkin Seeds, Cinnamon, Rainbow Carrots, Broccolini, Caulilini 19

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

BRUSSELS SPROUTS

[Vegetarian | GF | Nut-Free Available]

Honey Butter, Walnuts 18

CRISPY FINGERLING POTATOES

[Vegan | GF]

Herbed Oil, Yuzu, Maple 18

ARANCINI

[Vegetarian | GF] 3 Pcs, Marinara, Parmesan 19

"KFC" KOREAN FRIED CHICKEN

[GF | Nut-Free Available] Gochujang Glaze, Peanuts 22

LOBSTER ROLL

[Connecticut Style]

Pickled Red Onions, Chive, Truffle Potato Chips 34

WAGYU SLIDERS

2 Pcs, Caramelized Onions, Spicy Aioli, Truffle Potato Chips 30

BROWN BUTTER CHOCOLATE CHIP COOKIES

[Vegetarian | Nut-Free] Housemade, Three Cookies In A Bag 10

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.