



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

FRI
JUNE 12

SUMMER WINE CLUB PARTY

The Clubhouse | 2 PM - 7 PM



Exclusively for Wine Club Members

A private invitation link will be shared via email

SAT
JUNE 13

ROSÉ DAY

The Clubhouse & The Farmhouse at MEV | 12 PM - 7 PM

A celebration of National Rosé Day

Club Members: Two Complimentary Admissions (\$80 Value)

Non-Member: \$40 per person + Tax



Ticketed Event



**SCAN THE QR CODE
FOR ROSÉ DAY TICKETS**

SAT
JULY **18**

SANG'S DINNER

Sang's Vineyard at MEV | 6 PM - 9 PM
Wood-fired dinner with wine pairings in the vineyard

Exclusive Pricing for Members

 Ticketed Event

SAT
AUG **15**

FIZZ FEST

The Clubhouse at MEV | 12 PM - 7 PM
Sparkling wine celebration

Club Members: Two Complimentary Admissions

Non-Member: \$40 per person + Tax

 Ticketed Event

FRI
SEP **11**

FALL WINE CLUB PARTY

The Clubhouse | 2 PM - 7 PM



Exclusively for Wine Club Members

A private invitation link will be shared via email

SAT
SEP **12**

FALL WINE CLUB PARTY

The Clubhouse | 12 PM - 6 PM



Exclusively for Wine Club Members

A private invitation link will be shared via email

SAT
NOV **14**

HARVEST GATHERING

The Clubhouse at MEV | 12 PM - 6 PM
Thanksgiving-inspired meal with wine pairings

Exclusive Pricing for Members

 Ticketed Event

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



**SCAN QR CODE TO
JOIN THE MILEA CLUB**

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 UNOAKED CHARDONNAY

This unoaked Chardonnay is all about freshness and purity, showcasing the true character of the Chardonnay grape. Unlike oaked styles, this wine remains crisp and fruit-forward, with bright notes of apple, pear, and citrus balanced by lively acidity. Elegant yet approachable, it's perfect for who enjoy a clean, refreshing white wine that pairs beautifully with seafood, salads, or lighter dishes.

2023 FARMHOUSE CABERNET FRANC

90 Points - James Suckling

The pinnacle of New York terroir, bringing together select vineyards from the Hudson Valley and Long Island. This expressive wine opens with vibrant aromas of red cherry, subtle graphite. On the palate, silky tannins and bright, balanced acidity create a smooth, seamless texture, leading to a fresh, lingering finish. Versatile and food-friendly, it pairs beautifully with roasted poultry, grilled lamb, mushroom dishes, herb-roasted vegetables, and soft to semi-firm cheeses.

2022 VINCENZA BDX RED BLEND

**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.

We are pleased to waive one tasting fee with the purchase of every three bottles of wine, or with each wine club membership sign-up (up to four tastings). Please inform your associate if you would like to purchase wine or join the club before your check is presented.

TABLE SERVICE WINE LIST

Milea Wine Club members receive discounts on all wines and can also redeem Milea Miles (loyalty points) on wines by the bottle or by the glass.

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

SPARKLING

BOTTLE | GLASS | MILEA REWARDS

NV HUDSON VALLEY VINEYARDS 50 | 18 | 1500 / 375

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.

2024 PROCEEDO ROSÉ 35 | 14 | 1200 / 300

Made in a Prosecco style, this wine is bright and elegant with lively notes of papaya, citrus, and raspberry. The gentle effervescence enhances its crisp, refreshing finish, making it a versatile choice that pairs beautifully with light fare such as salads, seafood, and charcuterie. Equally enjoyable on its own, it's also a delightful option for festive occasions.

ROSÉ

BOTTLE | GLASS | MILEA REWARDS

2024 QUEEN OF THE MEADOW 25 | 10 | 800 / 200

**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 | 12 | 900 / 225

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

BOTTLE | GLASS | MILEA REWARDS

2024 GRÜNER VELTLINER

35 | 14 | 1200/300

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.

2023 HUDSON HERITAGE VIDAL BLANC

35 | 14 | 1200/300

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 | 14 | 1200/300

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.

2024 FARMHOUSE UNOAKED CHARDONNAY

35 | 14 | 1200/300

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 | 16 | 1300/325

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

BOTTLE | GLASS | MILEA REWARDS

2022 HERITAGE RED BLEND

35 | 14 | 1200/300

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 FARMHOUSE BDX RED BLEND

35 | 14 | 1200/300

93 Points - Vinepair | 30 Best Red Blends of 2026

New York expression of a Bordeaux-style blend, featuring Cabernet Franc, Merlot, and Petit Verdot sourced from the Hudson Valley and Long Island's North Fork. Aromas of black currant, black cherry, herbs, and pepper lead into a palate with silky tannins, fresh acidity, and subtle notes of leather and violet. Elegant, balanced, and approachable.

2023 FARMHOUSE CABERNET FRANC

40 | 16 | 1300/325

90 Points - James Suckling

Vibrant aromas of red and black fruit, showing layers of cherry, blackberry, and raspberry. Subtle herbal tones and a touch of spice add depth. The palate is fresh and balanced, with soft tannins and a clean, elegant finish that captures the charm of cool-climate Cabernet Franc.

2024 BLAUFRÄNKISCH

40 | 16 | 1300/325

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

2023 RESERVE CABERNET FRANC 50 | 18 | 1500 / 375

93 Points - James Suckling

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 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.

2022 VINCENZA BDX BLEND 45 | 18 | 1400 / 350

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.

2023 SANG'S CABERNET FRANC 65 | - | 2500

[Member Exclusive]

92 Points - James Suckling

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

NON-ALCOHOLIC

SARATOGA SPARKLING WATER [28 oz] 7

SPARKLING APPLE CIDER 7

SPARKLING LEMONADE 5

GINGER BEER 5

YUZU ELDERFLOWER SPRITZER 8

COFFEE & TEA

AMERICANO 6

ESPRESSO 3 [SINGLE] / 6 [DOUBLE]

TEA 5

[CHOICE OF]

- EARL GREY
- GREEN TEA
- PEPPERMINT
- CHAMOMILE BLEND

LOCAL & SEASONAL PLATES

Please inform us of food allergies or dietary restrictions.

LOBSTER ROLL [MAINE-STYLE]

Red Onions, Chive, Truffle Potato Chips 35

KOREAN BBQ SHORT RIBS

2 pcs | Pickled Cucumbers & Onions, Kimchi Aioli on Steamed Buns 19

GREEN PEA HUMMUS

[Vegan | GF]

Rainbow Carrots, Sweet Peppers, Radish 19

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

MUSHROOM ARANCINI

[Vegetarian | GF]

3 Pcs, Oyster & Shiitake Mushrooms, Cauliflower Purée, Parmesan 21

SPICY TUNA TARTARE

[GF] Avocado, Scallion, Rice Seaweed Chips 28

Extra Seaweed Chips 4

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

BRUSSELS SPROUTS

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

Honey Butter, Walnuts 18

"KFC" KOREAN FRIED CHICKEN

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

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.